

VOLUME 105

DECEMBER 6, 1941

NUMBER 23

664
**THE NATIONAL
Provisioner**

Leading Publication in the Meat Packing and Allied Industries Since 1891

QUALITY

DEPENDABILITY

SERVICE



TRANSPARENT PACKAGE COMPANY, CHICAGO, U.S.A.

THE NEWS SPREADS...

Buffalo Smokemaster Saves in Smoking Time and Sawdust



For Stationary and Air Conditioned Houses

Throughout the country, the news spreads that Buffalo Smokemasters save in smoking time...improve the flavor and quality of the finished product...and cut the consumption of sawdust used by as much as 70%. Fully automatic, the Buffalo Smokemaster holds six to eight hours of dampened sawdust. Smoke volume and density is completely and easily controlled. Filtered smoke, free from soot and fly ash can be piped to as many as four stationary or air conditioned smoke houses. Write, today, for details...find out how you, too, can save with Buffalo Smokemaster.

PLANTS REPORT...

"We have used this machine for fifteen months and found it does a particularly good job on our air conditioned Smoke House. We have ample density at only a fraction of our former cost. In addition, we have acceleration and control."

George Kern & Son, Inc.
George W. Kern, Pres.

"Our Smokemaster is working very satisfactorily, and its performance is very pleasing to us".

Peters Packing Co., Inc.
E. E. Peters, Jr.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.
Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities

Buffalo

QUALITY SAUSAGE MAKING MACHINE



Patapar NEWS

PARCHKIN
THE EXQUISITE
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PATAWITE
9 IN. MANIFOLD
THIN AND STRONG
REG. U. S. PAT. OFF.

NO. 85

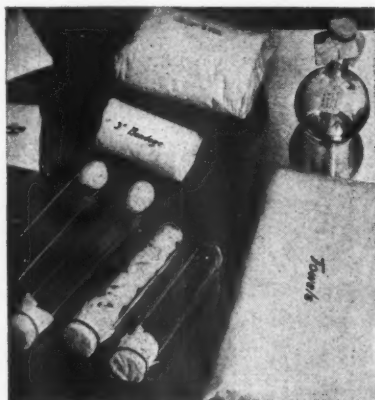
Paterson Parchment Paper Company

DECEMBER, 1941

Bristol, Pennsylvania

Kept sterile in Patapar

In many hospitals, where instruments and dressings must be sterilized ruthlessly—with live steam and by boiling—they wrap them first in Patapar Vegetable Parchment. After sterilization, the Patapar is not opened until actual use of the instruments or dressing.



Also, as a substitute for more expensive oiled silk, Patapar makes an ideal wet dressing wrap.

An attending surgeon of a hospital staff writes concerning Patapar—"We have certainly found it to fulfill a definite need in our surgical practice and we trust that others will be able to build upon our experience."

Patapar is not only boil-proof . . . it is also grease-resisting, odorless and tasteless. These remarkable qualities have made it one of the most widely used papers in many fields. For instance, in the food industry it helps vitally to conserve the delicate flavor and goodness of butter and cheese. Used as a milk bottle hood, it shuts out contamination and dirt.

These are just a few hints of the thousand ways in which Patapar is used today. Is there a job it can do for you?

PATAPAR

REG. U. S. PAT. OFF.
Vegetable Parchment

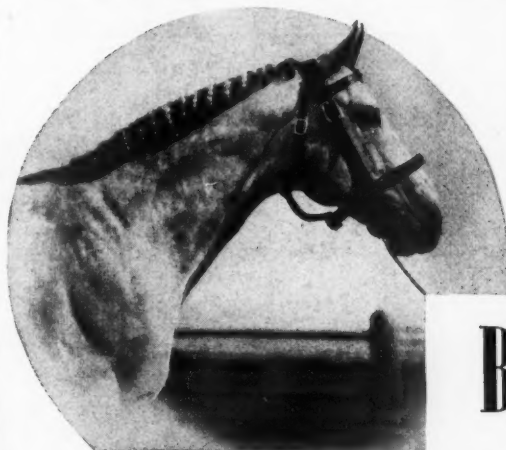
Paterson Parchment Paper Company

Bristol, Pennsylvania

West Coast Plant: 340 Bryant St., San Francisco

Branch Offices: New York, Chicago

Headquarters for Vegetable Parchment since 1885



Light Horse BREEDS

Horse breeding is a considerable industry in this country. It springs from the deep human impulses for fine animals and has a rich background of social, military and sporting traditions.

True purebreds have known pedigrees. They are registered in the books of their respective organizations. Horseflesh is divided into three general groups: pony, light and draft. Light breeds are the most famous and popular. There are six leaders:

ARABIAN. The oldest breed originated in Arabia where raising horses of physical perfection was the chief national pastime. Arabian blood is built out of freedom and close comradeship with man. He was never confined in stables and stalls. He shared his master's tent. He was reared on camel's milk and could travel a hundred miles across the desert without a rest. Arabians have wedge-shaped heads, wide eyes, powerful lungs, small stomachs, short backs, straight firm legs with broad hoofs. The usual Arabian color is brown, bay and chestnut. Black is for chiefs. An Arabian is a small horse, around 15 hands*, usually with three gaits: walk, trot and canter.

THOROUGHBRED. The most famous running breed. All running horses and the big names in racing are Thoroughbreds. About fifty thousand are registered in the U. S. Jockey Club. Of these twelve thousand are racers but only about a hundred, highly selected and most carefully bred, compete in the big stake and handicap races. The breed was developed in England and goes back to the 17th century. Thoroughbreds are larger and more angular than Arabians. They run faster. They are bay, brown, chestnut, black and occasionally gray. Sometimes the word Thoroughbred is inaccurately used for any purebred. Thoroughbred, however, is the name of a distinctive breed.

AMERICAN SADDLE. One of the three light breeds started in the U. S. Top-notch for the horseman who rides for pleasure. A beautiful trotter; swift, springy and high. Sometimes shows five gaits at horse shows: walk, canter, trot, single-foot and pace. The charac-

teristic of this breed is the cultivated single-foot gait, intermediate between the trot and the pace. Originated in Kentucky, now bred everywhere in the U. S. Medium sized, averaging 15.2 hands. The color is usually bay, brown, chestnut or black.

STANDARD BRED. Has Thoroughbred and Hackney ancestors. Two types: pacers and trotters. Heavier than the Thoroughbred. Stands 15 to 16 hands. Not so temperamental and lacking some quality, but makes up for it in substance. Excellent saddle horse around country estate and popular for cavalry mounts. Some of the best light artillery horses in this country are Standardbreds.

MORGAN. A Vermont creditor named Morgan collected a pair of fine horses in payment of a debt in 1795. He founded this line of fine American purebreds, famous as harness race horses. Developed fine pacing. Used to be the greatest all-purpose farm horse in New England. Ideal for a man who could afford but one light breed because of adaptability to saddle and harness. Morgans are mostly bays with black mane, tail and legs. Smooth lines, good style, endurance and natural knee action. The inspiration for the fast-stepping horses in the Currier and Ives prints.

HACKNEY. Developed in England primarily for style. Ranging in size from the pony to the 16-hand horse. Distinctive for its width and weight; strong, smart, fine action. These are the high steppers of Victorian equipages. They pranced for prestige. Today the breed is limited to a few wealthy fanciers and for exhibition. Because of their flexible knee action many hunters and jumpers are half-bred Hackneys. The common colors are chestnut, bay and brown, occasionally roan and black.

In addition to the six leading breeds just mentioned, three other light horse breeds have registries. They are the French Coach, German Coach and Cleveland Bay.

*A "hand" is four inches, and the measurement is taken from the ground to the top of a horse's withers.

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Volume 105

DECEMBER 6, 1941

Number 23

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Published weekly at 407 So. Dearborn St., Chicago, Ill., U. S. A., by The National Provisioner, Inc.

Yearly subscription: U.S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents.

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN
Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.



Official Organ
American Meat Institute



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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

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POWER MATCHED TO YOUR JOB!

NOW YOU CAN CHOOSE 4, 6, or 8 cylinder truck power—and closely fit the requirements of your hauling job!

1942 Ford Trucks may be *power-matched* to 95% of all hauling needs with an exactness that assures flexible performance, greater-than-ever Ford economy, and the long life service for which Ford Trucks are justly famous.

Put a power-matched Ford unit to any test of your own choosing—*on your own job!* Match Ford Truck extra power, pull, traffic maneuverability, low fuel consumption and high load-carrying ability against the best you have ever known. Ask your Ford dealer for an "on-your-job" test!

FORD TRUCKS

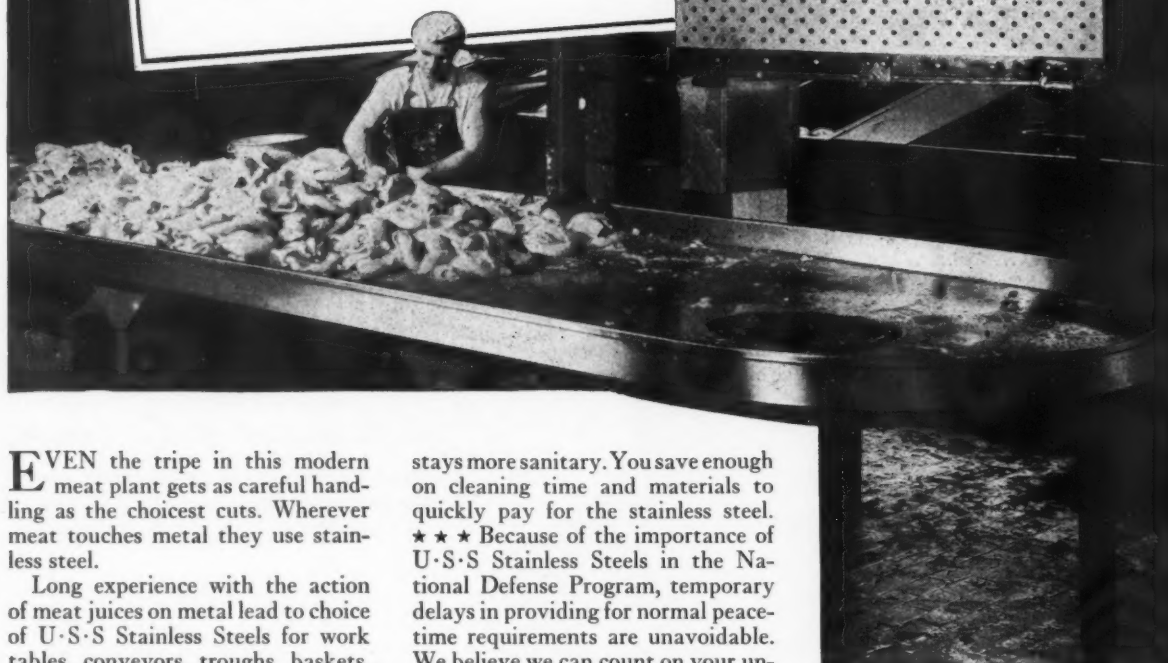
FOR 1942



Built to work—to last—to save

4 GREAT ENGINES • 126 CHASSIS and BODY COMBINATIONS • 6 WHEELBASES... Designed to give a New High in PERFORMANCE and even GREATER ECONOMY

**IT'S ONLY TRIPE
...BUT THEY
KEEP IT CLEAN
with U.S.S.
Stainless Steel**



EVEN the tripe in this modern meat plant gets as careful handling as the choicest cuts. Wherever meat touches metal they use stainless steel.

Long experience with the action of meat juices on metal lead to choice of U·S·S Stainless Steels for work tables, conveyors, troughs, baskets, hooks and numerous other pieces of equipment.

Stainless steel keeps its brilliant surface. There's no corrosion from meat, cleaning compounds or water. Cleaning is easier and the equipment

stays more sanitary. You save enough on cleaning time and materials to quickly pay for the stainless steel.

★ ★ ★ Because of the importance of U·S·S Stainless Steels in the National Defense Program, temporary delays in providing for normal peacetime requirements are unavoidable. We believe we can count on your understanding cooperation. Production facilities are being rapidly increased and inevitably we shall win this race against time and National need. U·S·S Stainless will then be more plentiful than ever before.

TRIPLE CLEANING TABLE made of U·S·S Stainless Steel. The perforated basket is made of stainless steel plates and holds the tripe for cooking or curing in the vats in the background.

U·S·S STAINLESS STEEL

AMERICAN STEEL & WIRE COMPANY, Cleveland, Chicago and New York

CARNEGIE-ILLINOIS STEEL CORPORATION, Pittsburgh and Chicago

COLUMBIA STEEL COMPANY, San Francisco

NATIONAL TUBE COMPANY, Pittsburgh

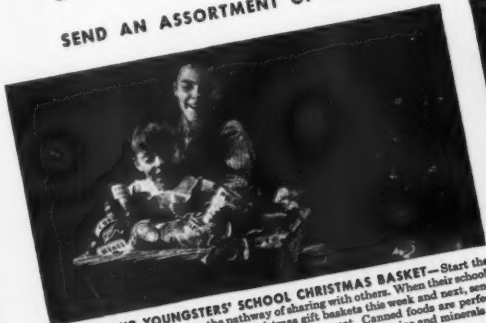
Seully Steel Products Co., Chicago, Warehouse Distributors • United States Steel Export Co., New York



UNITED STATES STEEL

This Christmas give a gift to folks who need a lift!

SEND AN ASSORTMENT OF CANNED FOODS TO:



1 YOUR YOUNGSTERS' SCHOOL CHRISTMAS BASKET—Start the children happily on the pathway of sharing with others. When their school, Scout troop or club packs Christmas gift baskets this week and next, send the youngsters with gifts of good things to eat. Canned foods are perfect gifts—delicious, nutritious, supplying important vitamins and minerals—and they're foods that keep well—no waste!



2 YOUR CHURCH CHRISTMAS BASKETS—While churches throughout the land pack baskets for needy neighbors, do your bit this Sunday by sending an assortment of canned foods. Tuck them into Christmas boxes or baskets. Wrap them in white for the "White Gifts" or Manger Service. Fruits, vegetables, meats, fish, milk, soup, beverages—they all come with their natural goodness preserved and protected in cans.



3 THAT FRIEND WHO'S SICK—Invalids and convalescents appreciate canned goodies at Christmas. Fruit and vegetable juices, broth, preserves of all kinds, assorted soups and other food specialties tempt lagging appetites, perk up dull meals. Today more than 400 varieties of foods are packed in cans—tops in taste and good for everyone! Your local grocery store will be glad to help you make up a suitable gift assortment.



4 YOUR LOCAL WELFARE GROUP—When your club, lodge or civic group needs your help this Christmas—don't forget canned foods! You can spread joy that will last well into the New Year—canned foods are economical, and even less expensive when you buy them by the case. And you can spend your country's "nutrition-for-defense" program by helping everyone to get plenty of the right things to eat during 1943!

TEAR OFF AND SAVE

Here are 4 typical assortments you can order from your grocer.

USE THIS WHEN ORDERING

FOR ABOUT \$1.00 YOU CAN GET:
 3 cans tomato soup
 3 large cans evaporated milk
 1 small can cocoa
 1 can baked beans
 1 can salmon
 1 can tomatoes
 1 can mixed fruit
 1 can apple sauce

FOR ABOUT \$2.00 YOU CAN GET:
 1 can pea soup
 1 can chicken broth
 2 large cans evaporated milk
 1 pound can coffee
 1 can corned beef
 1 can cottage cheese
 1 can tuna fish
 1 can string beans
 1 can corn
 1 can cranberry sauce
 1 can peaches
 1 can grapefruit juice

FOR ABOUT \$3.00 YOU CAN GET:
 1 can condensed milk
 3 large cans evaporated milk
 1 pound can coffee
 1 large can cocoa
 3 cans spaghetti
 2 cans peas
 1 can each of luncheon meat, sardines, shrimp, tomatoes, pumpkin, prunes, mixed fruit, pears, syrup.
 1 pound plum pudding

FOR ABOUT \$4.00 YOU CAN GET:
 3 cans tomato paste
 6 cans mixed soups
 3 large cans evaporated milk
 3 cans baby food
 1 pound can coffee
 1 can malted milk
 1 can malted pudding
 1 pound plum pudding
 1 can each of beef bouillon, molasses, mixed ham, salmon, marmosine, hard or softening, asparagus, spinach, carrots, beans, cherries, grapefruit.

PUBLISHED IN THE INTERESTS OF NATIONAL NUTRITION BY
CONTINENTAL CAN COMPANY
 MANUFACTURERS OF CONTAINERS FOR INDUSTRY AND DEFENSE NEEDS

Here's No. 12 in Continental Can Company's national advertising series promoting products that come in cans. You'll see this timely full-page, two-color advertisement in the Dec. 20th issue of The Saturday Evening Post. It's another "double-duty" ad—designed to help our customers and national nutrition. Free reprints are available.



As we move—with history—into another year, our national need for food conservation becomes more and more urgent. In this light, "Cellophane" stands forth brighter than ever. Saving the nation's food—keeping it clean and keeping it fresh—is the most vital role of "Cellophane" today.

DU PONT OFFERS YOU A SPECIAL SERVICE...

► If you use "Cellophane" cellulose film, our representatives will examine your packaging methods and make any possible suggestions for more efficient and more economical operation. No obligation. Just write: "Cellophane" Division, E. I. du Pont de Nemours & Co. (Inc.), Wilmington, Delaware.



Listen to Du Pont's "Cavalcade of America"... every Monday evening over coast-to-coast NBC Red Network

"CELLOPHANE" IS A TRADE-MARK OF E. I. DU PONT DE NEMOURS & CO. (INC.), WILMINGTON, DELAWARE

Look At Your Insurance Costs Since 1934			Interboro Would Have Saved You 32½% Annually
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Why Not Prepare For 1942?

Before long you must be ready to renew your policies for Workmen's Compensation, Automobile, Products, and other liability insurance. Interboro has carried these insurance lines for many packers and meat dealers for years. **THEY** have enjoyed the benefits of Interboro dividends averaging 32½% for the past 7 years.

Consider Interboro's Record of Savings.

Since 1918 Not less than 20%

Since 1928 not less than 25%

Since 1934 averaging 32½%

To All Policyholders

INTERBORO MUTUAL*
INDEMNITY INSURANCE COMPANY

270 Madison Avenue, New York, N. Y.

TEL. ASHland 4-7686

*Licensed in Middle Atlantic and Eastern States only.

That's good sausage you sell—

**I LIKE
THE REAL
SMOKED
FLAVOR!**

**Armour's
Natural Casings
Permit Great
Smoke Penetration
—BETTER FLAVOR!**

● Great smoke penetration—that's what gives smoked sausages the real old-fashioned flavor that customers like. To get this preferred flavor in your smoked sausages, use Armour's Natural Casings. They permit the fragrant smoke to penetrate, making the meat rich, tangy and flavorful. And, of course, sausages that taste better are bound to *sell* better!

You'll get plump, fresh-looking sausages, too—because of the great elasticity of Armour's Casings.

Your nearest Armour branch can quickly supply you with any size and type you need...uniform, strong casings that are exactly right for your purpose. Next time, order Armour's Natural Casings.

ARMOUR'S NATURAL CASINGS

THE NATIONAL Provisioner

This Week's NEWS HIGHLIGHTS

INSTITUTE NEWSPAPER ADS WIN AWARD

For maintaining "a consistently high standard in newspaper advertising," the American Meat Institute has been declared winner of the "Socrates High Award" given annually by National Ad-Views, a review of advertising ideas and national advertising in newspapers. The awards are made to the advertiser obtaining the largest number of points in cumulative monthly score cards kept in various parts of the country.

"In promoting interests of the meat industry, American Meat Institute advertising excels because it presents thorough consumer education on the health value of meat products," stated Ad-Views in announcing the award. "To publicize meat as an economical energy food, American Meat Institute ads include valuable informative charts, picturing various meats and listing their vitamin content. . . . To build confidence and lend authority to its statements, the Institute . . . includes seal of acceptance by council on foods and nutrition of American Medical Association in all its ads."

LABOR TURN-OVER

The "quit" rate among workers in the meat packing industry continued at an abnormally high level during September, according to the U. S. Department of Labor, and the total separation rate —7.20 per hundred employees—was lower than in August but above September, 1940. The total accession rate, that is, the total number of workmen hired per 100 employees, was 7.59 and showed a larger proportion of new employees than rehired workers. The "quit" rate was at a record high for all manufacturing industries in September, reflecting employment dislocation on account of the defense program.

OPPOSE RATE REDUCTION

Signifying their intention of continuing to assist in filling the army's meat needs, with an eye on participation in European business after the war, four interior Iowa, Minnesota and Wisconsin packers are fighting reduction in railroad freight rates on meats from Kansas City to several Arkansas points, including Camp Robinson. The rail-

roads, in a petition for modification of the ICC order in I. and S. 2595, are seeking to reduce rates on Kansas City-Arkansas traffic to meet truck competition.

The Midwest packers argue that the new rail rates would give a monopoly of business in the territory involved to Kansas City processors, and their only alternative would be to truck.

They point out that they can move meat more cheaply in their own trucks than by common or contract carrier, and that packers have idle equipment which can be used for such traffic, as well as potential back-haul business. The Midwest packers declare they are entitled to part of the increased business in the territory.

TRUCK AND BUS INVENTORY

Latest tabulations in the national truck and bus inventory show returns from the southern and southeastern states far below the average. The Public Roads Administration lists unusual tardiness in eleven states—Alabama, Florida, Georgia, Kentucky, Louisiana, Mississippi, North Carolina, Oklahoma, South Carolina, Virginia, and West Virginia.

Priority ratings to assure future production and replacement parts for motor vehicle owners make absolutely necessary complete information on every truck and bus in the United States, the Public Roads Administration points out in again urging truck and bus owners to fill out and return questionnaires. The information is also wanted by the War Department in connection with plans for national defense.

WAGE-HOUR RECORDS

For the third time a federal district court has ruled that branch offices of the Cudahy Packing Co. must comply with subpoenas of the Wage and Hour Division, U. S. Department of Labor, to produce wage, hour and shipping records to determine compliance under the Fair Labor Standards Act. The latest court decision obtained against the company was in U. S. District Court for the southern district of California. The company raised various objections to the validity of the subpoena and the authority of the administrator to examine its records. The court overruled these objections.

Army Buys 8½ Million Lbs. of Canned Meats

THE fourth and final installment of one of the largest canned meat buying programs ever initiated by the U. S. Army was announced this week by Brigadier General Joseph E. Barzynski, commanding general, Chicago Quartermaster Depot. Canned meat purchases announced this week totaled 8,491,863 lbs. and were valued at \$1,944,601.81.

During the past four months the Chicago Depot has purchased 37,000,000 lbs. of various canned meat products for consumption by the army. From August through November, inclusive, approximately 9,000,000 lbs. of canned meats have been purchased each month by the Depot.

Twelve firms participated in the canned meat awards announced this week. They are:

FIRM AND PRODUCTS	AMOUNT, lbs.	VALUE
Stokely Bros. & Co., Inc.,		
Corned beef hash.....	750,120	\$128,502.25
Meat and vegetable hash.....	162,000	25,532.79
Meat and vegetable stew.....	1,434,420	216,991.59
Cudahy Packing Co.,		
Corned beef hash.....	288,948	52,220.78
Pork luncheon meat.....	513,072	170,408.10
Vienna sausage.....	115,524	42,060.74
Meat and vegetable hash.....	202,500	33,075.00
United Packers, Inc.,		
Corned beef hash.....	1,500,036	257,018.13
Fresh roast beef.....	144,000	30,967.20
Rath Packing Co.,		
Pork luncheon meat.....	756,000	248,904.00
Armour and Company,		
Pork luncheon meat.....	288,000	94,080.00
Vienna style sausage.....	234,720	84,137.91
Republic Food Products Co.,		
Corned beef hash.....	151,998	26,085.88
Vienna style sausage.....	295,596	108,393.14
John Morrell & Co.,		
Pork luncheon meat.....	346,464	114,333.12
Libby, McNeill & Libby,		
Corned beef hash.....	270,426	47,905.48
Meat and vegetable hash.....	284,188½	47,214.94
Derby Foods, Inc.,		
Vienna style sausage.....	225,086	76,162.08
Grand Packing Co.,		
Corned beef hash.....	38,544	6,753.74
Vienna style sausage.....	150,048	48,688.87
Meat and vegetable hash.....	101,290½	16,328.13
Meat and vegetable stew.....	18,810	2,745.01
Swift & Company,		
Pork luncheon meat.....	173,232	56,802.77
Walker's Austen Chili Co.,		
Meat and vegetable stew.....	46,890	6,880.14

The total amount and value of each of the canned meat products listed in this week's announcement of purchases:

PRODUCT	AMOUNT lbs.	VALUE
Vienna style sausage.....	1,020,924	\$ 354,412.74
Meat and vegetable hash.....	749,979	122,150.86
Meat and vegetable stew.....	1,500,120	225,616.74
Fresh roast beef.....	144,000	30,967.20
Corned beef hash.....	3,000,072	518,436.23
Pork luncheon meat.....	2,076,768	684,617.90
Total	8,491,863	\$1,944,601.81



GRAND CHAMPION STEER AND BARROW AT INTERNATIONAL

Loyal Alumnus IV, 18-month old 983-lb. steer bred and fed by Purdue University won top honors. The champion was sired by a purebred Angus bull out of a purebred Shorthorn cow. Dean H. J. Reed (right) of Purdue and F. C. Hockema, assistant to the president of the university, are shown with the top ranking animal.



The 220-lb. Chester White barrow from Lisle Farms of Illinois beat an outstanding field to win the grand championship at the International. The Lisle barrow was top in the competition on his excellent balance of full, plump hams with a neat jowl and shoulder. Reserve grand champion was a medium weight Berkshire from Ohio State University. Current interest in pork production to meet national defense needs was attested by the fact that 626 barrows were shown at the International, 200 more than last year.

Carlot quality was high with the grand championship going to a load of purebred Berkshires produced by Karl and George Hoffman, Ida Grove, Ia.

PLACE OF MEAT IN ARMED DEFENSE AT THE 1941

THE record-breaking crowds which packed the International Amphitheater at Chicago this week, as the forty-second annual International Livestock Exposition drew carloads of choice meat animals and breeding stock for this leading event of the livestock world, dramatically emphasized the basic part being played by the livestock and meat industry in feeding the U. S. and other free nations in the present international crisis.

Intense interest in the exposition program and the numerous educational exhibits sponsored by such agencies as the National Live Stock and Meat Board and the high prices paid for breeding stock provided further indications that the meat packing industry, as the connecting link between the livestock raiser and the retailer, will have in 1942 an unprecedented opportunity to render service to the nation.

Record entries and high quality marked the competition among livestock breeders and feeders for International championships this year.

The coveted title of grand champion steer of the show went to Loyal Alumnus IV, fed and bred by Purdue University. The 983-lb. 18-month old animal, fitted and finished by Gilman Stewart, Purdue herdsman, was sired by a purebred Angus bull out of a purebred Shorthorn cow. The steer was mature without waste fat. Firestone Tire and Rubber Co. purchased the animal at \$3.30 per lb., the same price paid by the firm for Sargo, last year's grand champion.

Reserve grand champion steer was TO Again, a 930-lb. Hereford fed by Richard Lacey of Illinois. It sold for \$1 per lb. This was 40c per lb. more than the reserve champion brought in 1940. TO Again was grand champion of the junior show.

Grand champion barrow was a 220-lb. Chester White shown by Lisle Farms of Illinois. The champion was a good meat hog with a plump ham and a neat jowl and shoulder. Reserve barrow championship was won by Ohio State University with a medium weight Berkshire.

Angus steers entered by the Schmidt brothers of Delmar took the grand championship for carlot fat cattle; the Schmidt carload also won in the Angus division while the champion Hereford carload was fed by Karl and George Hoffman and the top Shorthorn carlot by the Thomas E. Wilson farm. The Chicago Association of Wholesale Meat and Provision Distributors bought the champion Schmidt carload at \$30.75 per

MEAT HEALTH AND DEFENSE EMPHASIZED IN 1940 INTERNATIONAL

...s which
Amphi-
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oads of
g stock
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vestock
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present

cwt., \$3.75 over the price paid last year. Other high ranking carlots brought from \$20.75 down to \$15.00 per cwt.

Purebred Berkshires won the grand championship in the carlot hog show for Karl and George Hoffman of Ida Grove, Ia. The runner-up load, also Berkshires, was the entry of Howard Charlot of Blair, Neb.

The grand champion carlot of lambs, exhibited by W. J. Brodie, Stouffville, Ont., was made up of 51 Southdowns averaging 84 lbs. Armour and Company bought the carlot at \$27.75 per cwt.

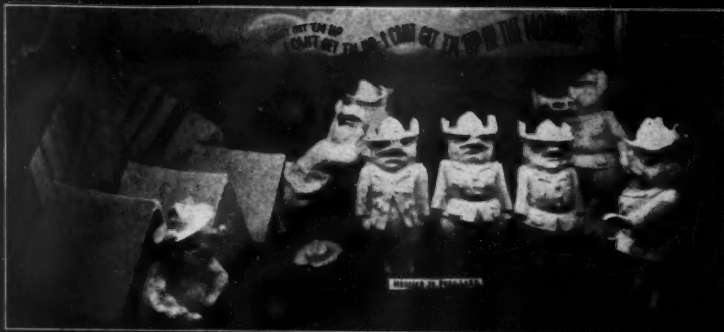
This year's display by the National Live Stock and Meat Board, a modification of the moving exhibit which attracted favorable attention last year, was a leading feature of the exposition. Dedicated to the place of meat in national health defense, the exhibit showed scores of actual meat cuts for every purse and purpose. A special display, featuring thrifty cuts, pointed out that a recent survey showed 183 different cuts available in Chicago for 25c per lb. or less.

Among the most popular divisions of the Board's large exhibit was a window showing a week's food supply as allowed the civilian population of Germany and England, under their food rationing systems, contrasted with a week's food supply for an individual in the U. S., as recommended by nutrition authorities. It showed that while the recommended American diet meets all nutritional requirements with room to spare, the rationed meals being eaten by the populace of England and Germany leave much to be desired.

(Continued on page 14.)

MEAT BOARD EXHIBITS

In nearly 100 ft. of exhibit space the National Live Stock and Meat Board told International visitors of the importance of meat in national health defense and the part it plays in the diet of the armed forces. Pigs sculptured in lard provided a military note in one section of the exhibit, while typical army meat cuts and army meals were featured in another. Typical diets of the civilian populations of America, Great Britain and Germany, with nutritional values summarized in charts, were featured in a third. The thrifty meat cuts were publicized in another section of the display case and sausage in natural casings also received attention. A unique feature of the exhibit was an endless conveyor belt displaying 80 ft. of meat cuts—thrifty meat cuts, special cuts for all occasions, variety meats, sausage and army style cuts.



The nutritive elements in the German diet supply the minimum requirements of the body for protein, iron, phosphorus and vitamins, including thiamin, riboflavin, nicotinic acid and vitamin A. The English diet, which ranks second of the three from the nutritional standpoint, is just short of the recommended standard.

Another window, containing examples of Army style meat cuts and a display of three typical Army meals, backed up the often repeated assertion that the U. S. Army is the best fed in the world. Related to this display was a picturesque diorama burlesquing life in an Army camp, in which all figures were molded in pure lard.

The uniformed pigs, produced by Clarence Lawson, talented young Negro sculptor, roused numerous chuckles from show visitors. One reluctant lard soldier was shown being dragged from his tent by a hard-boiled sergeant, while two of his companions were having difficulty getting into line for reveille.

A feature of the Meat Board exhibit, adopted last year, was an endless conveyor belt, containing 80 ft. of fresh meat cuts classified in five sections—thrifty cuts, special cuts for every occasion, variety meats, sausage in natural casings, and the Army style cuts previously mentioned. Housewives learned an important lesson in meat cookery from two rib roasts of beef displayed side by side to illustrate how too high a temperature results in needless shrinkage and waste. One of the roasts, which had been subjected to excessive heat, showed a loss of 18.6 per cent, or nearly one-fifth.

Special Equipment Used

The Meat Board exhibits were again housed this year in the permanent cooler presented several years ago by E. J. Ward of United Cork Companies. Refrigeration was provided by a 4-cylinder, 7½-h.p. Freon compressor unit manufactured by Baker Ice Machine Co., installed by Burge Ice Machine Co. of Chicago. The Baker company also furnished the ice machines used by the Board in its recent displays at the American Royal and Ak-Sar-Ben stock shows.

Kelvinator forced convection units and coils were employed in refrigerating this year's display at the International, and through improved control of temperature, humidity and air circulation, meat used in the exhibit kept better than in any previous display, according to M. O. Cullen, the Board's merchandising specialist. Equipment used in servicing the exhibit included an electric meat cutter made by the Jim Vaughan Co.

Among the group of displays at the International sponsored by the Department of Agriculture, one of the most interesting to meat-minded visitors was that devoted to the federal meat grades, which is illustrated in this issue. A motion picture exhibit by the National Live Stock Loss Prevention Board

(Continued on page 38.)

2,000 4-H Club Members and Leaders Enjoy 24th Thomas E. Wilson Day

AN AFTERNOON of entertainment, in which a number of 4-H club boys and girls were rewarded for their work during the past year, climaxed by a rousing dinner at which good food and good fellowship were much in evidence, marked the twenty-fourth annual Thos. E. Wilson day program staged on December 1 at the Medinah temple, Chicago, in connection with the International Live Stock Exposition.

Between 1,500 and 2,000 enthusiastic 4-H young people and their leaders enjoyed Mr. Wilson's hospitality this year. As the program unfolded, including in its scope remarks by nationally famous personalities, musical numbers, puppet and acrobatic acts and comic presentations, their emotions ran from vibrant patriotism to uninhibited hilarity.

During the afternoon program, Thos. E. Wilson, chairman of the board of Wilson & Co. and leading 4-H sponsor, presented awards to winners in the



4-H FEEDERS GET AWARDS

Thomas E. Wilson presents awards to winners of the junior feeding contest. The boys are (left to right) Don Provost, Lambert, Okla., Edson Schuman, Columbia City, Ind., and Richard Nelson, Boone, Ia.

AWARDS FOR LEADERSHIP

Edward F. Wilson, president of Wilson & Co., presenting university scholarships to Margery Habluetzel, St. Joseph, Mo., and Wayne Thorndyke, Lambert, Okla., as winners of the national 4-H Club leadership contest. Mr. Wilson awards the two scholarships each year.

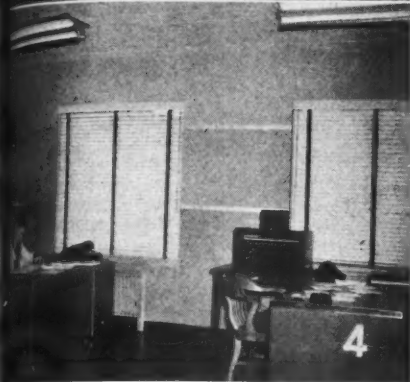
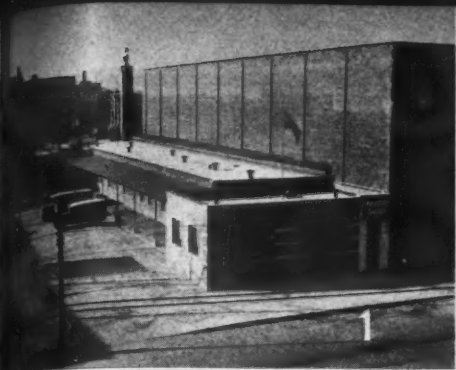


national 4-H meat animal livestock contest and the national junior feeding contest, and Edward F. Wilson, president, similarly honored winners of the national 4-H leadership contest.

This portion of the program was broadcast over a CBS network, as were interviews with Lieut. Com. Gene Tunney, U. S. N. R., retired heavyweight boxing champion of the world, Gene Sarazen, former American and British open golf champion, and Floyd Wise, 1941 National corn husking champion.

At the dinner which followed the afternoon's entertainment, 4-H guests sated their robust rural appetites with tenderloin steak and other good foods. Thos. E. and Edward Wilson, Harry Williams, vice president, Wilson & Co., Maj. Jesse H. White, Army Quartermaster Corps, and Lt. Col. R. A. Isker were among those seated at the speaker's table.

At the dinner, the 4-H boys and girls traded autographs, sang to the accompaniment of roving bands of musicians, and laughed at the antics of a clown who moved about the packed banquet hall. A personal greeting by Mr. Wilson wound up the dinner, and the delegates left the hall to ride in double-decked buses to the International Amphitheater for a parade.



SARATOGA SHOWS PLANT ADDITIONS; HAS CONSISTENT PROFIT RECORD

ANOTHER step in the progress of the Saratoga Meat Products Co. was recorded on November 25 when the company held open house attended by more than 2,000 retailers, meat men and friends. The affair celebrated the occupation of important additions to the plant, including general and private offices, new coolers, a sausage kitchen

capacity of the original Saratoga plant.

Accompanying illustrations show new additions and enlarged shipping room. This room opens directly onto a commodious receiving and shipping dock. Private and general offices in a new addition at the front are reached from the street through a tiled vestibule.

Saratoga was the first Chicago plant to install Sterilamps in its coolers. These lamps have practically eliminated product returns and given such good results in maintaining ideal cooler and product conditions that the new storage and shipping cooler has been equipped with them. Shipping cooler and raw material cooler are refrigerated with Gebhardt circulating units. New equipment includes a low-pressure, oil-fired, H.R.T. Kewanee boiler, and a 5-ton automatic Frick compressor.

Views in Saratoga Plant

1.—Plant of Saratoga Meat Products Co., Chicago. New additions, including sausage kitchen and coolers, have doubled capacity.

2.—Crist Lisberg (left) president, and D. F. Brown, vice president, pose beside floral tributes from friends at plant's formal opening.

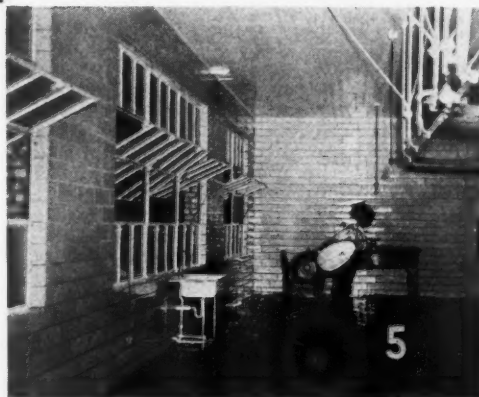
3.—Private office in one of new additions is wood paneled and fluorescent lighted.

4.—General office is light and airy and equipped with modern furniture and fixtures. It affords a view of the shipping dock and of the adjoining shipping room.

5 and 6.—Views in the new sausage kitchen. It is constructed with tile walls and brick floor and provided with the most modern equipment. Product is handled on cages on overhead rail to smokehouses, cookers, showers, etc., and into shipping and sales cooler.

7.—Ham pumping room in the basement. New automatic compressor is shown in background.

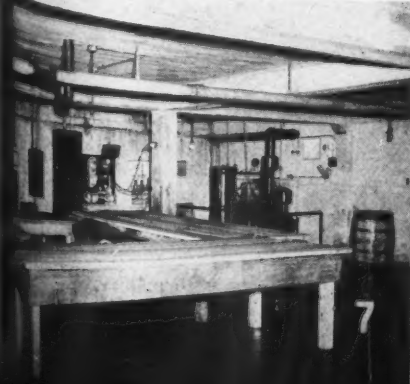
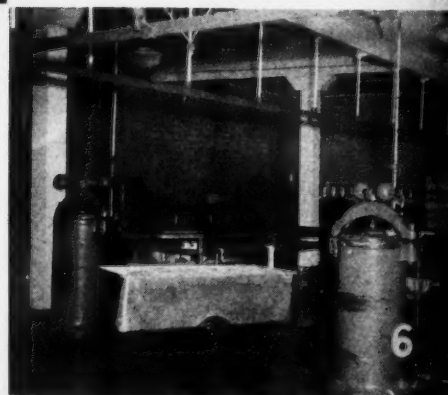
8 and 9.—Sales and shipping cooler. The company produces boiled hams, meat loaves and many sausage and ready-to-eat specialties.



and a ham boning and pumping room.

The record of the Saratoga Meat Products Co. is unique and inspiring. Since its organization by Crist Lisberg in 1925 it has never failed to make a profit in any year. The company produces only first quality meat products, a policy that has had much to do with its success. Perhaps of equal importance is the fact that the company merchandises its products energetically, intelligently and persistently throughout its territory.

The firm moved to its present location in 1927. At that time it was considered that the plant had sufficient capacity to serve the company's needs for a long time. Additions constructed this year practically double the ca-



Quality of Beef From Grass-Fed and From Grain-Fed Cattle of Equal Fatness

By O. G. HANKINS AND N. G. BARBELLA
Bureau of Animal Industry, U. S. Department of Agriculture

IT IS generally known that "grass cattle" do not meet with as much favor as "grain cattle" on the markets of the United States. Various reasons are advanced for the preference for the grain-fed cattle and the beef they produce. Among the reasons given, or advantages claimed for the grain-fed cattle, are higher dressing percentage, whiter fat, brighter-colored, firmer, and less "watery" lean tissue, better storage or ripening quality, and others.

It was to subject some phases of the problem to critical, experimental examination that a cooperative study was instituted in 1937 by the Virginia Agricultural Experiment Station, Virginia State Division of Markets, and the Agricultural Marketing Service and Bureau of Animal Industry of the U. S. Department of Agriculture.

In planning the series of three experiments the viewpoint was held that if grass cattle are generally inferior to grain cattle it is possibly due in large part to a lower degree of finish in the case of the former. Moreover, in a study of the nature contemplated it was obvious that it would be unfair to have two variables—one of feed and the other of finish—unless the project were set up to take both fully into account. Under the limitations with respect to funds, personnel, and equipment this could not be done and therefore steps were taken, as explained below, to eliminate the variable of finish.

In the three-year study a total of 120

beef-type steers were used. When the 40 cattle were obtained for each experiment they were approximately 2½ years of age. Selections were made for uniformity also with respect to breeding, weight, and other factors. All the steers were wintered at Blacksburg, Virginia, on a medium plane of nutrition.

At the beginning of the grazing season each year, about May 1, the cattle were divided as equally as possible into two groups of 20 each, considering the factors of breeding, weight, and grade. On the average the 120 steers, approximately 3 years old at the beginning of the experiment proper, were "low good" in feeder grade.

How Cattle Were Fed

The cattle in Group 1 were turned on a typical southwestern Virginia unfertilized bluegrass pasture and received only grass and block salt during the feeding period, which averaged 173 days for the three experiments. The Group 2 steers were placed in a dry lot and fed shelled corn, cottonseed meal, mixed hay, and block salt for the same period of time. The amount of feed was so controlled as to keep these cattle at approximately the same degree of fatness throughout the feeding period as those on grass.

After the final weights were taken at Blacksburg the cattle were graded individually by a committee of three Department and station men and, taking all factors possible into account, each

group of 20 was divided equally into two subgroups of ten head each. One subgroup was shipped to the Bureau of Animal Industry at the Beltsville Research Center, Beltsville, Maryland, and the other to the Jersey City market.

At Beltsville the cattle were again graded, weighed, slaughtered and graded as dressed carcasses and certain laboratory observations were made on the meat. Certain data were obtained on the cattle shipped to Jersey City to supplement those recorded at Beltsville.

An additional phase of the study was concerned with the comparative ripening of beef from the cattle fattened on the two types of feed. Extraordinary care was taken to pair rib cuts from carcasses—one grass-fed and the other grain-fed, having as nearly as possible the same proportions of intramuscular fat. Ripening was done at a cooler temperature of 33 to 36 degs. F. and observations were made on the meat after averages of 15.7 and 50 days had elapsed following slaughter.

As slaughter cattle, at the end of the experimental feeding period at Blacksburg, both the grass and grain steers were "low good" in grade. Not only was this true in terms of the three-year averages but also for all six groups of cattle involved except those fed grain in 1940. In that case the cattle averaged high medium, but were barely across the line from "low good."

The grass-fattened cattle suffered

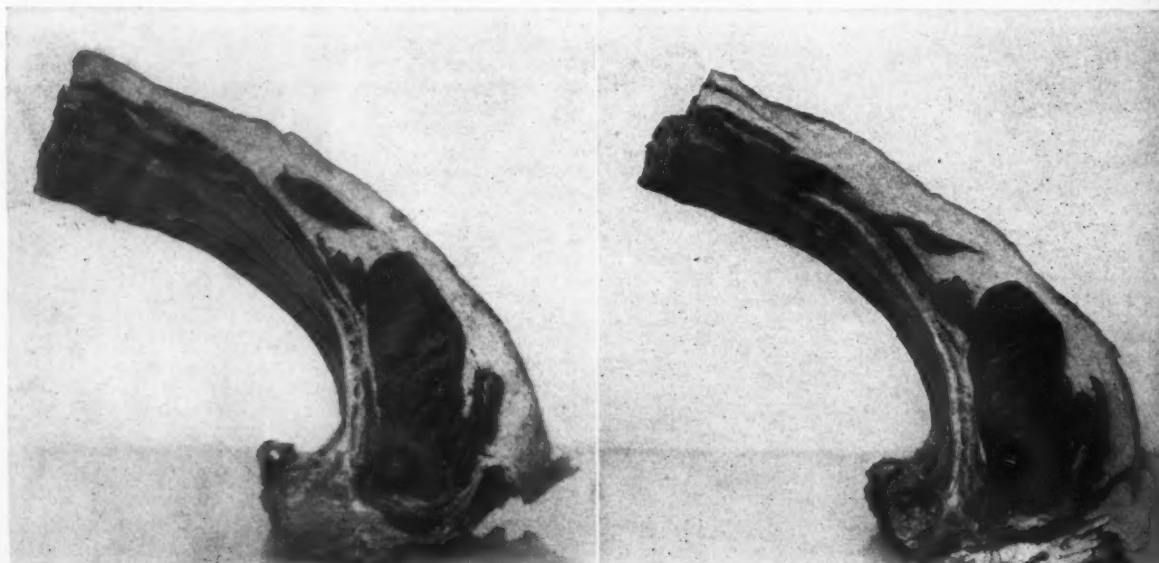


FIGURE 1.—RIB CUTS FROM REPRESENTATIVE CATTLE FINISHED ON GRASS (LEFT) AND GRAIN (RIGHT).

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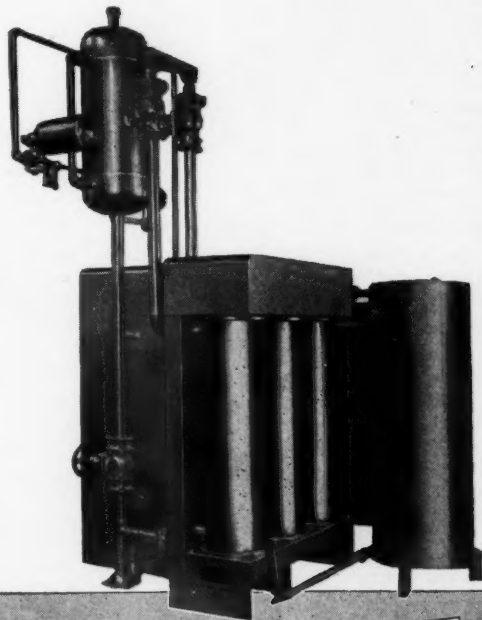
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somewhat more weight loss in shipping to market than those fed grain with hay. With respective average final experimental weights of 1,315 and 1,295 lbs. at Blacksburg, the corresponding average live weights at slaughter (selling weights in the case of the cattle slaughtered at Jersey City) were 1,200 and 1,204 lbs. Percentage losses of 8.7 and 7.0 for the grass and grain cattle, respectively, were represented.

In 1938 and 1939 the cattle were again graded individually by the committee after they reached Beltsville and Jersey City. The average grades for both the grass-fattened and grain-fattened cattle both years were again "low good." In 1940 the cattle shipped to Beltsville were again graded on foot after reaching that place. The average grades for the ten head of grass cattle and ten head of grain cattle were "low good" and "high medium," respectively. Actually the difference was much less than the one-third of a grade indicated.

Despite the somewhat greater shrinkage of the grass cattle, represented by the difference between final experimental weight and live weight at slaughter, there was no appreciable difference between the two groups with respect to dressing percentage when the latter was calculated on the basis of final experimental weight and warm dressed-car carcass weight. The average values for the grass and grain cattle were 55.2 and 55.6 per cent, respectively, and the corresponding yields of chilled carcasses—data being available only for the cattle slaughtered at Beltsville—were 54.4 and 54.6 per cent. However, it is of special interest that calculations on the basis of weight of warm dressed carcass in relation to live weight at slaughter showed carcass yields of 60.5 per cent for the grass cattle and 59.7 per cent for the grain cattle. The corresponding percentages for the chilled carcasses were 59.5 and 58.8.

Fat Color is Major Difference

Of the various factors considered in grading carcasses only color of fat showed any difference of consequence on the average between the two groups of cattle. Even in that case the difference was small, only one-half grade, but the carcasses of the grass-fattened steers were the lower, due to the somewhat greater proportion of yellow in the color. In composite grade, that is, in grade of carcass as a whole, the three-year average for both groups was "high commercial."

That the effort to produce cattle of approximately equal fatness on grass and grain with hay was successful was further shown by the composition of the 9-10-11-rib cut, a standard carcass sample (see Figure 1). In the case of the grass cattle the three-year average content of separable fat of this sample was 31.8 per cent; the value for the other group was 29.4 per cent. The corresponding percentages of ether extract (fat) of the eye muscle were 2.97 and 3.06.

In color of lean no difference was observed between the carcasses of the

two groups of cattle. However, the color of the fat of the grass cattle contained a greater proportion of yellow than the color of the other group. Associated with the somewhat greater yellowness of the fat of the cattle fattened on grass was a higher content of carotene, the chief source of vitamin A.

No appreciable difference was found in the palatability of rib cuts from the two groups of cattle when roasted ten days after slaughter. Assuming that differences might exist which the usual ripening period failed to emphasize sufficiently to be measured, the effects of longer periods of ripening were studied, as indicated above. Chemical determinations indicated that the changes which occurred in 15.7 days, and also in 50 days, were only those of normal ripening for such periods and that there were no measurable differences between the meat of the two rations in this respect. These indications were supported by palatability tests.

In considering the results of this study one is impressed with the lack of difference, generally speaking, between the meat from the two groups of cattle. It seems logical to believe that, aside from color of fat, the differences between grass beef and grain beef generally encountered on the market are due in large measure to differences in fatness. The reader should not overlook the fact, however, that these experiments did not involve a comparison of results from cattle fed grass with those from cattle fed grain to a relatively high degree of fatness.

REFERENCES

- For the convenience of persons who desire to read other reports dealing with certain phases of this study the following references are given:
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 - Hunt, R. E. 1939 Making good beef on Virginia grass. *Hereford Journ.* 30 (9): 32, 29, 51 September.
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MORE FOR TAXES

The percentage of earnings which leading corporations set aside as reserves for the payment of federal income taxes was about the same in the third quarter of 1941 as in the second, reports the National Industrial Conference Board, although it was much higher than in the third quarter of 1940. For 217 industrial companies, income tax accruals amounted to 55.5 per cent of net earnings before federal taxes, as compared with 56.1 per cent in the second quarter and 39.1 per cent in the third quarter last year. The percentage for the first nine months was 52.9, as compared with 31.6 in 1940.

The net income after federal taxes of 91 industrial companies was 8.3 per cent of total sales in the first nine months, as compared with 10.1 per cent in the corresponding period last year.

TYPES OF PLANT OWNERSHIP

Of the 1,478 meat packing establishments covered by the census of manufactures for 1939, 216 were of the central-administrative type of operation, including two or more manufacturing units, and 1,262 were of the independent, single-unit type, according to a study of the type of organization of manufacturing establishments recently issued by the Bureau of the Census.

Plants in the former general group included 193 under corporate ownership or control and 23 under non-corporate ownership. Of the total of 119,853 wage earners employed on an average during 1939 by the entire industry, 81,302 were employed by plural-unit companies and 38,551 by the independent organizations. Value of product of the two classifications was \$1,766,565,516 and \$881,790,036, respectively.

Among the 1,262 independent companies covered by the census, 532 were under corporate ownership or control and 730 under non-corporate ownership. Of the total of 1,478 plural- and single-unit meat packing establishments included in the 1939 figures, 725 were under corporate ownership, 455 were owned by individuals, 292 were partnerships, five were cooperatives and one was under a miscellaneous ownership.

Similar breakdowns for the nation's sausage manufacturing establishments in 1939 show that of the 1,067 establishments covered, 571 were under corporate ownership or control, 322 were owned by individuals, 170 were partnerships, 3 were cooperatives and 1 was under miscellaneous type of management. Plural-unit establishments, numbering 305, employed an average of 4,985 wage earners during the year and produced product valued at \$93,573,077.

The independent (single-unit) sausage manufacturing establishments numbered 762. They employed an average of 6,292 wage earners and product value was \$114,475,268.

FLASHES ON SUPPLIERS

KOLD-HOLD MFG. CO.—A branch office has been opened at 1819 Broadway, New York City, by Kold-Hold Manufacturing Co. of Lansing, Mich. The new office will be under the management of F. A. Haag and will handle sales, engineering and service for the eastern seaboard as far south as North Carolina on the firm's line of refrigeration plates for trucks, cabinets, fountains and holding rooms.

GENERAL ELECTRIC CO.—J. P. Rainbault, manager of General Electric air conditioning and commercial refrigeration department has announced that H. D. Kelsey, engineer of the department, has been placed in charge of the firm's supercharger engineering department. F. T. Grothouse has been appointed engineer in charge of the department's Winter street plant, Fort Wayne, Ind., while D. W. McLennan is the new engineer at Bloomfield.

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Importance of By-Products and Influence on Livestock Prices Analyzed at Meeting

BY-PRODUCTS of the meat packing industry are being tailored to fit definite uses, with a resultant increase in value that benefits everyone in the livestock production-consumption chain. Laboratory research has enhanced the value of by-product in many cases by adapting them to new uses, often beyond the reach of competition from synthetic alternates.

One hundred members of the American Society of Animal Production at its meeting in Chicago, prior to the opening of the International Livestock Exposition, heard meat packing executives discuss these developments. Guided by their interest in what happens to livestock after the producer sells it, members of the society, chiefly college or university educators and extension specialists in animal husbandry, held a new sectional meeting this year concerned solely with animal industries.

Under the chairmanship of F. M. Simpson, supervisor of agricultural research for Swift & Company, the new group heard five prominent executives in the meat packing industry discuss by-products in an afternoon meeting, Friday, November 28. Theme of the symposium was "The Influence of By-Products on Livestock Prices."

John H. Noble, assistant comptroller,

Armour and Company, presented an "Historical Review of By-Product Utilization;" G. B. Thorne, assistant to the president, Wilson & Co., discussed "The Economic Significance of By-Products;" "Competition of New Synthetic Materials for Packinghouse By-Products" was described by Dr. H. H. Young, assistant chief chemist, Swift & Company; Victor Conquest, chief research chemist of Armour and Company, foretold "Possibilities of New Development and Utilization of By-Products," and "Application of By-Products to Livestock Prices" was developed by Paul C. Smith, vice-president of Swift & Company.

"The meat packing industry was one of the first to demonstrate increased efficiency through mass production," Mr. Thorne said. Large-scale operations have aided and been aided by more efficient utilization of by-products. The economic significance of by-products lies both in the particular industrial, pharmaceutical, or trade value of derivatives, and in the function of the aggregate as a balance wheel in the industry, according to both Mr. Thorne and Mr. Noble.

The highly complex group of meat fats was cited by Mr. Conquest as an almost inexhaustible field for laboratory

investigation, posing an array of exceedingly practical problems for chemist and others engaged in agricultural, university, governmental, and industrial research work.

According to Dr. Young, it is self-evident that research in animal by-products must continue, in the light of competition from synthetic alternates developed by other industries.

It is also the contention of market specialists that such increased activity will be reflected in prices only as demand and supply are affected. "The meat packer buyer buys cattle, lambs, and calves based on the graded cost of the meat these animals produce. In converting the graded cost to a live price, or bid, one of the important things to consider is the value of the by-products," said Mr. Smith. "In the final analysis, when an increased price can be secured for meat and/or by-products, prices of livestock go up. When the value of meat and/or by-products goes down, it naturally follows that the price paid for livestock must be adjusted accordingly." Thus, by-product values enter into prices paid for livestock in relation to the uses that have been found for by-products and the strength of the demand for conversion.

ARMY FOOD PACKAGE TESTS

The thorough procedure followed by the U. S. Army in selecting packages for its food products is explained in a release recently issued by the Chicago Quartermaster Depot. The depot is often called upon to specify packages that will protect food under much more severe conditions of temperature, humidity and abuse than those encountered by civilian product, it is explained. Often special properties are required, such as resistance to mustard gas penetration or to the effect of rain. Again, the package may be required to hold a product of high fat content.

Five basic steps are taken by the subsistence laboratory of the depot in meeting a packaging problem. These include 1) exact determination of the requirements for the package; 2) selection of films and combinations of films likely to meet the conditions imposed; 3) the running of specific tests under actual use conditions; 4) drawing of conclusions from the tests, and 5) making recommendations based on the above conclusions.

In an example cited by the laboratory, two types of films believed to have the necessary properties for protecting dehydrated food products were subjected to shipping tests, a number of bags made of each material being filled with cabbage flakes, onion chips, egg yolks and potato shreds. Bags were shipped to the Panama Canal Zone, stored for six weeks, then returned for close analysis of contents. Moisture pickup and lead pickup were two of the principal factors used as a guide by the subsistence laboratory in selecting the better packaging material for the purpose.

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Up and down the MEAT TRAIL

New North Carolina Plant Hits Stride; Wins Friends

Operations are now going "full blast" at the \$80,000 plant of Carolina Packers, Inc., Smithfield, N. C., construction of which was completed about three months ago. According to J. A. Jones, general manager, the company handles a full line of packinghouse products for wholesalers and retailers, through a broadening territory in the eastern part of the state with its Lil' Pig sausage, Bright Leaf brand bacon and other items winning a favorable reception. The plant plans to offer a custom killing service for the accommodation of farmers. It employs 65 workers.

Floyd C. Price, merchant of Selma, N. C., is president of the firm. Other officers include J. H. Strickland, vice president, Wallace Ashley, office manager, and H. B. Wallace, J. B. Wooten and A. F. Bowen, directors. There are 100 stockholders, chiefly business men and farmers of Johnston county.

3,000 Employees Participate in Swift Educational Courses

More than 3,000 young Swift & Company workers are currently studying the meat packing industry in company-sponsored classes in plants and offices in the U. S., Canada and Cuba. L. R. Conradt, head of the company's training division, announced recently. The company's educational program has just entered its twenty-first year. In addition to general courses in cured and smoked meats and similar subjects, specialized training courses are offered for plant

and office workers, foremen and department heads.

The company announced this week that the University of Pittsburgh has been awarded the first of the fellowships in nutrition which it recently offered to universities and medical schools. Prof. Charles G. King of the university, noted for his vitamin studies, and Dr. H. E. Longenecker, Buhl foundation research fellow and assistant professor of chemistry, will conduct a fundamental study of fats and oils.

St. Paul's Meat Industry Employment Advances 16%

Employment in the meat packing plants of S. St. Paul, Newport and St. Paul has increased 16 per cent during the past year, according to a survey recently completed of six plants in the area. A total of 8,163 persons is now employed in the plants, compared to approximately 7,003 a year ago, an increase of 1,160 workers.

Plants checked in the survey included Armour and Company, Swift & Company, Morris Rifkin & Sons, Cudahy Packing Co., Superior Packing Co. and G. Bartusch Packing Co. The largest increase was recorded by Swift & Company, where the number of employees increased by 700 to approximately 4,000. Armour and Company now lists 2,297 employees at S. St. Paul, while Cudahy Packing Co. employs 1,500 workers.

Ryan Named to OPA Post

Thomas F. Ryan, for many years chief of the hide inspection bureau of Commodity Exchange, Inc., New York, has been appointed senior business analyst of the textiles, leather and apparel section of the price division of the Office of Price Administration. His official headquarters is in the regional office of the OPA, located at 20 N. Wacker drive, Chicago.

Personalities and Events Of the Week

Adolph C. Bolz, vice president and manager of the Oscar Mayer plant at Madison, has been named to the board of directors of the Madison and Wisconsin foundation.

John Krasn, president, Krasn Packing Co., Los Angeles, returned November 29 from a business trip to the Imperial valley, where he inspected his cattle holdings.

George Lincoln, secretary, Standard Packing Co., Los Angeles, spent several days in San Francisco recently as the guest of Fred Kleppe, general manager, Moffett Meat Packing Co.

William A. Woeliersheim, Chicago food executive, has resigned as sales manager of Illinois Food Products Co. to work as special representative for Oscar Mayer & Co., Madison, Wis., in introducing the company's new vacuum sealed wiener.

Theodore J. Hintakka, for the past three years manager of the Armour and Company branch at Ashland, Wis., has been made assistant manager of the company's Milwaukee branch. He is succeeded at Ashland by Edward J. Chapple of Duluth. Mr. Hintakka has been with Armour for 18 years.

Max Rasp, proprietor of the Manchester Product Co., Manchester, N. H., announces that he has taken into partnership his two sons, Max John Rasp, jr., and Walter J. Rasp. The firm will continue doing business under the established name, with which it has operated for a number of years.

The new building being erected in St. Joseph, Mo. by Glaser's Provisions, Omaha meat processing firm which is opening a branch in St. Joe, will be completed in time to begin operations by January 1, F. L. Vlach, manager,

FOLLOWS PACKAGE DESIGN

Sketch of one of Cudahy Bros. Co.'s large tractor-trailer units decorated to harmonize with the company's newly redesigned line of labels and packages. The company's entire truck fleet is being brought into conformity with the modern motif of the new packages. Cudahy Bros. billboards are also involved in the transition. Note horizontal lines, also used on many Peacock cans. Top portion of truck is royal blue.



announced recently. Of one-story design, with one section having an additional story, the building will be fitted with new equipment throughout. Eight air-conditioned smokehouses of tile construction will be among the features of the new plant, which will turn out nearly 70 products.

Charles Brechbuhler has been appointed sales manager of the Waterbury, Conn., branch of Swift & Company, succeeding M. T. McNerney. He is a 20-year employee of the company.

George T. Lucas, well-known executive of the San Francisco meat industry, passed away recently at his home in that city. Interment was in Holy Cross cemetery.

John W. Swanger, for many years an engineer with the Cudahy Packing Co. and other Memphis industrial concerns, died on December 1. He had resided in the Tennessee city for 25 years.

Construction has just started on the South Memphis stockyards livestock exchange building, it is announced by G. D. Strauss. A feature of the building will be a loudspeaker installation which will cover the 16-acre yards area. The structure will measure 96 by 112 ft.

William H. Goodno, head of the Pacific Livestock & Commission Co., Los Angeles, died in that city November 20, three days after his fifty-eighth birthday. Resigning in 1916 as assistant sales manager of the Wichita branch of Cudahy Packing Co., he went to the Pacific coast to assume assistant management of the company's plant there, organizing the commission firm in 1922.

Southern California Hide Co., Vernon, Calif., on December 1 had construction 95 per cent completed on a new 100- by 200-ft. concrete and brick hide storage building, being erected at a cost of approximately \$50,000. According to Anton Reider, executive of the company, the building will be ready for occupancy by December 15.

R. M. Othwaite, general manager of the Topeka Morrell plant, is now back at his desk after a month's absence. Mr. Othwaite contracted a severe cold which threatened to turn into pneumonia.

Facilities of the Club bldg. in the Palmer House, Chicago, have been reserved for the annual banquet of the Hide & Leather Association of Chicago, which will be held on December 12, beginning at 7 p.m. A cocktail hour will precede the dinner. Each member will receive one ticket free; additional tickets are available at \$3.50 each. Geo. H. Elliott is chairman of the entertainment committee.

J. N. O'Banion, who for more than 13 years has been in charge of sales for John Morrell & Co. in Peoria, Ill., has been transferred to Omaha, Neb., in a similar capacity.

W. R. Davies, small stock buyer for Armour and Company at Pittsburgh, was among the meat industry men who journeyed to Chicago to attend the International livestock show.

The stock yards group went "over

St. Joseph Packer Is Real Nimrod; Bags Moose with 54-inch Antlers

HAROLD P. DUGDALE, president of the Dugdale Packing Co., St. Joseph, Mo., purchased his first hunting license at the age of 11, and has done a lot of hunting in the intervening 29 years. But he bagged his best trophy in Ontario, Canada, this season—a big moose with an antler spread of 54 inches. Its head will soon be added to the collection of trophies at the Dugdale plant.

Mr. Dugdale places hunting and fishing at the top of his hobby list. For the past four years, he has been going to Sioux Narrows and from there by motor-



boat to Green's Camp at Knickerbocker Bay, Ont., to fish, and has enjoyed autumn hunting trips in the same region for the past two years. It is beautiful country, abounding in lakes, streams, and forests of poplars, birches and pines. Deer, moose and bear are the principal large game found there.

This year, the Dugdale hunting party, composed of Mr. and Mrs. Dugdale and the latter's father, also bagged three deer, two of which were fine 12-pointers. Mrs. Dugdale shares her husband's enthusiasm for hunting and fishing, and always gives a good account of herself by getting her share of the game. She shot one of the 12-point deer this season. The packer and his wife are planning a hunting trip to Alaska next year.

Though not a devotee of any particular brand of hunting equipment, Mr. Dugdale does have a "pet" rifle—a 30-06 Huffman, custom built to his order. The large moose, which is shown in the accompanying photo, was shot on the last day of this year's trip. A large white scar across its muzzle evidently indicated that it had been something of a fighter.

Back home in St. Joe, when he can spare the time away from business, Mr. Dugdale enjoys quail hunting during the open season, considering it his favorite sport. On quail shoots, he takes along Joe, a bird dog which he has had for four years.

"When hunting, I can almost forget about my business," declares this packer. "I can relax and enjoy myself. Then when I return to the job, I am much better prepared to do the work at hand."

the top" in good shape in the community chest campaign at Denver, T. J. Tynan, chairman, reports. The district, pledging a total of \$12,002.45, oversubscribed its quota of \$11,955.

A pay increase of 7½ per cent for all employees of the Reynolds Packing Co., Union City, Tenn., became effective recently, it was announced by T. J. Yarbrough, general manager. A similar increase was granted last July. Employment is almost double that of January 1, 1941.

F. G. Vogt & Sons, Inc., Philadelphia, has renewed the Betty Jordan program

over Station KYW, in the interest of the company's meats. Brief interviews on meat menus with prominent visitors to the city have been featured on the broadcasts recently.

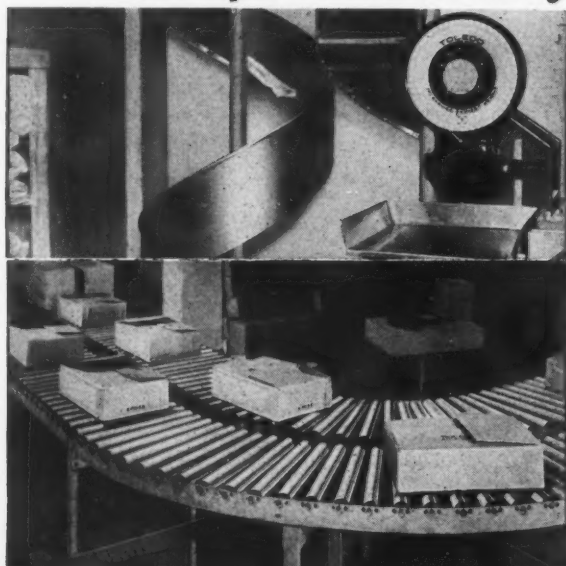
W. C. Caswell, 52-year-old former packing plant employe, died on November 29 at his home in Oklahoma City, following an extended illness.

Donald W. Busse, former representative of Oscar Mayer & Co. at La Crosse, Wis., is now in the Army Air Corps.

The Greenebaum Tanning Co., Milwaukee, has taken out building permits

(Continued on page 38.)

To Speed Handling . . .



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Plan Pipe Work Ahead; Tips on Construction and Upkeep

PACKERS planning to rehabilitate or relocate refrigeration piping during the coming winter months may experience some delay in getting pipe, valves, fittings, etc. Tardiness in delivery of refrigerating equipment cannot be avoided under the circumstances, and this fact should be taken into consideration in planning a piping job.

It would seem advisable, therefore, to withhold starting work on a project until all new material essential to its completion is on hand, or until it is known positively that all pipe and fittings ordered will arrive at the plant before they are needed.

The difficulty of obtaining new pipe, valves and fittings may also influence packers to save wherever possible by incorporating used pipe and fittings in the line. There is nothing fundamentally wrong with this; old pipe and fittings which are usable should be put into service whenever possible.

However, while refrigerating pressures are not unduly high, safety is always the first consideration, and any used pipe, valves and fittings employed for replacement should be tested to determine whether they are in first class conditions and capable of withstanding any pressure to which they may be subjected. If there is any doubt as to the material's ability to stand up on the job it should be discarded or subjected to hydrostatic tests.

Working Pressure of Lines

Pressure in the ammonia gas and liquid lines, from compressor to expansion valve, should never exceed 200 lbs. per sq. in. Ammonia pipe, fittings and valves are designed to withstand a working pressure of 250 lbs. per sq. in. The low side is designed for a working pressure of 150 lbs. per sq. in., but all fittings on the low side are extra heavy.

Scale is a common source of annoyance in new pipe line installations and causes pump-outs, cleaning and expense. Scale soon blocks the fine mesh of liquid strainers, clogs expansion valves, scores compressor cylinders and ruins compressor valves. Scale lodged on the seat of a stop valve will prevent closing the valve tight enough to make a complete shut-off.

Old piping which has been in continuous use may be relatively free from scale and is not likely to be a source of trouble from foreign matter in the line. However, care should be taken to see that no objects get into the pipe while it is disassembled, and if foreign matter does get into the pipe, to see that it is removed before reuse.

Extreme care should be used in making welded lines from new or old pipe. When pipe is heated, scale may fall from the inside and this scale cannot

be removed. Slag beads may also lodge on the inside and these are particularly troublesome. A metal to metal joint should be made or a slip nipple should be inserted under the weld and tacked to the pipe. The correct welding rod and expert workmanship are essential if a good job is to be done.

Pipe which has been out of service or in storage for some time may have a badly rusted interior surface. While use of this pipe may reduce the first cost of the line, the possibility that it may cause operating difficulties and damage make it inadvisable to install it unless the pipe can be cleaned thoroughly.

The high cost of pipe and fittings, and the difficulty of obtaining them,

Shipley of York Receives Special A.S.R.E. Award

The American Society of Refrigerating Engineers, convening at its annual meeting at St. Louis, Mo., presented its distinguished service award to William S. Shipley, one of its past presidents, in recognition of his leadership and outstanding effort in developing and bringing into successful use the "York Plan," a cooperative plan for coordinating the community's civic and industrial activities in the interest of the national defense program. Mr. Shipley is chairman of the board of York Ice Machinery Corp., chairman of the defense committee of the manufacturers association of York, and chairman of Region No. 10 of the Pennsylvania division of contract distribution of the Office of Production Management.

The "York Plan" was created by the defense committee of the Manufacturers Association of York. This committee was appointed in July, 1940, to study the problems which were arising at York as a result of the expanding defense program, and to investigate not only their effect on the community but how the community as a unit could best function. Out of this study came the "York Plan" which has been called the outstanding plan for cooperative activity developed during this emergency. The plan has received wide recognition, is described by Office of Production Management in Bulletin No. 5, "Farming Out Methods."

Mr. Shipley has presented the "York Plan" to business groups in every section of the country, explaining the coordinated activity of men and machines which has made it possible for York County to produce so much defense material. As a result of his efforts and the efforts of his committee associates, the plan has been adopted as the model for cooperative community activity in the interest of national defense.

may also induce packers to continue to use a pipe line of too small diameter, or to build new lines with diameters less than conditions appear to demand. Erection of pipe lines is expensive, but operating costs are low only when surfaces are generously proportioned, adequate strength is provided, secure anchorage is obtained, and the line is accessible for inspection and repairs, constructed of high class materials and is adequately insulated.

Piping maintenance and renewal costs are high and frequently total 65 per cent of the annual repair expense for the entire refrigeration plant. The packer is justified in spending more for a well-planned and well-constructed pipe line when the extra expenditure saves maintenance and repair costs.

Vibration crystallizes metal and should be reduced as much as possible in refrigeration pipe lines. Vibration may be transmitted to piping from the building, or may be caused by compressor operation or check valve action.

Corrosion is frequently severe at points between pipe and hangers. Hangers should be large enough to support pipe and its contents and should be anchored securely. Insulated ammonia pipes should be supported on saddles placed outside the insulation and welded to hanger. Pipe hangers should be painted after erection and every year or two thereafter.

Three Types of Joints

Ammonia piping is connected by sweated soldered joints, welding and screwed fittings. Welding and screwed fittings are used most frequently; both are satisfactory. Experienced men should be employed to erect pipe lines regardless of the kind of connection.

The sweated joint is made by tinning the cleaned threads of pipe and fitting with a molten mixture of one part tin and one part lead and making up the joint before the coating cools. The joint is then soldered around the shoulder of the fitting. Recessed fittings are used.

In making up a screwed joint, a paste of litharge and glycerine is spread sparingly on the threads and the joint is made up tight before this mixture sets. The litharge hardens slowly and expands when it sets, making a tight connection. Any excess of litharge is wiped from the inside of the pipe. The joint can be broken with pipe wrenches without heating. This type of joint is generally used in the meat industry.

A weld and the adjacent outside pipe surface rust quickly if these areas are not painted after the weld is completed. If the weld is porous, brine will gradually seep through it and ruin the pipe covering. Entire refrigeration piping systems have been welded, including the valves. Use of a blow torch is required when a welded line is altered.

In drawing together large size flanges, the most inaccessible bolts should be tightened first. Leaks have a habit of starting in the places most difficult to get at. Burrs and shoulders should never be left inside cut pipe.



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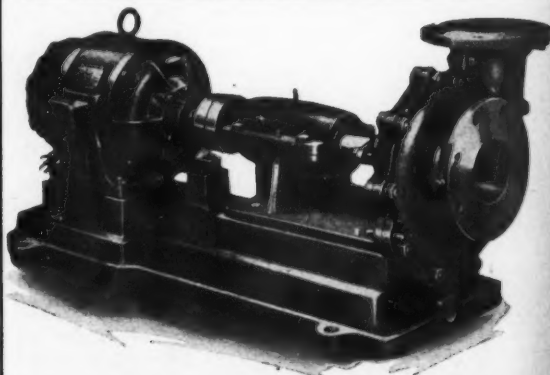
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**Over 800 Frederick Pumps of this
type are operating in one plant.**



The FREDERICK IRON & STEEL COMPANY
FREDERICK, MARYLAND

Chicago Lard Stocks Off 11 Million Lbs. Last Month

Stocks of lard at Chicago on November 30 totaled 119,150,820 lbs. compared with 130,264,702 lbs. on October 31, a decline of approximately 11 million lbs. during the month. The total was also 3,710,892 lbs. under the mid-month level and more than 46½ million lbs. smaller than on November 30, 1940.

Total clear belly holdings at Chicago on November 30 showed a drop of more than 3 million lbs., amounting to 6,440,572 lbs. against 9,681,763 lbs. on October 31. Stores of cut meats were down slightly from the October 30 level, totaling 44,446,719 lbs. compared with 45,159,189 lbs.

Stocks of provisions at Chicago at the close of trading on November 30:

	Nov. 30, 1941	Oct. 31, 1941	Nov. 30, 1940
All barrel			
pork, bris.	7,905	5,053	9,475
P. S. lard ¹	13,986,596	7,567,870	17,705,402
P. S. lard ²	76,291,700	83,508,003	111,173,586
P. S. lard ³	23,101,001	33,540,091	24,170,961
P. S. lard ⁴		401,000	2,688,083
Other lard ⁵	5,771,433	5,247,938	10,086,969
Total lard	119,150,820	130,264,702	165,805,021
Contract D. S.			
cl. bellies	1,070,700	2,851,100	1,162,018
All other D. S.			
cl. bellies	4,769,872	6,830,663	2,677,254
Total D. S.			
cl. bellies	6,440,572	9,681,763	3,839,272
D. S. rib			
bellies ⁶	216,700	453,841	33,944
D. S. rib			
bellies ⁷	162,000	466,500	14,000
D. S. short fat			
backs, lbs.	1,555,715	2,350,883	1,790,726
S. P. hams,			
lbs.	5,128,299	4,528,892	6,353,631
S. P. skd. hams,			
lbs.	11,328,582	11,326,664	19,207,002
S. P. bellies,			
lbs.	13,297,220	10,532,595	13,887,770
S. P. Boston			
skids, lbs.	2,070,434	1,853,008	5,316,810
Other cuts of			
meat, lbs.	4,247,197	3,965,039	5,584,005
Total cut meats,			
lbs.	44,446,719	45,159,189	56,027,160

¹Made since Oct. 1, 1941. ²Jan. 1, 1941, to Oct. 1, 1941. ³Oct. 1, 1940, to Jan. 1, 1941. ⁴Made previous to Oct. 1, 1940. ⁵Made since Oct. 1, 1941. ⁶Previous to Oct. 1, 1941.

STOCKS AT SEVEN MARKETS

Lard stocks at seven markets continued their decline during November and at the month's end were more than 13 million lbs. under the level of October 31. Lard holdings on November 30 amounted to 127,425,658 lbs. compared with 140,775,265 lbs. on October 31. The November 30 total was 56,858,688 lbs. smaller than was reported on the same date last year.

Meat stocks at the seven centers on November 30 totaled 102,642,351 lbs., a gain of only about 2 million lbs. from the October 31 total of 100,506,307 lbs. Meat stocks, however, were more than 32½ million lbs. smaller than on November 30, 1940. Total stores of S. P. meats showed a gain of 6,691,000 lbs. during November, while D. S. holdings declined about 7½ million lbs. Holdings of other cut meats were 3 million lbs. above the October 31 level.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on November 30, 1941, with comparisons

as especially compiled by THE NATIONAL PROVISIONER:

	Nov. 30, 1941	Oct. 31, 1941	Nov. 30, 1940
Total S.P.			
meats	69,861,900	68,171,453	108,667,285
Total D.S.			
meats	21,884,780	29,463,199	18,072,377
Other cut meats	10,805,581	7,871,655	13,448,701
Total all meats	102,642,351	105,506,307	135,188,313
P. S. lard	117,818,583	132,193,026	163,658,736
Other lard	9,306,975	8,532,259	20,225,610
Total lard	127,425,558	140,775,285	183,884,346
S.P. regular			
hams	9,477,476	8,690,393	15,022,303
S.P. skinned			
hams	24,208,883	22,941,571	39,892,085
S.P. bellies	32,334,451	27,969,637	37,079,215
S.P. picnics	3,806,980	3,519,421	11,631,632
D.S. bellies	16,463,900	23,532,537	9,517,102
D.S. fat backs	5,407,780	5,909,339	8,200,275

MEAT IMPORTS AT NEW YORK

Imports for the period November 19 to November 26, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	340,476
	Canned roast beef	306,000
Brazil	Canned corned beef	608,000
Canada	Pork sausage	923
	Fresh chilled beef livers	752
	Fresh chilled lamb livers	240
	Fresh frozen lamb livers	2,040
	Dry salt pork	295
	Frozen beef livers	20,971
	Frozen beef tongues	2,718
Cuba	1,223 carcasses fresh chilled beef	740,284
	Fresh chilled beef cuts	235,155
	Fresh frozen beef cuts	12,018
	Fresh chilled pork cuts	4,756
Uruguay	Canned corned beef	865,500
	Beef extract in tins	10,640

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on November 29, 1941:

	Week Nov. 29	Previous week	Same week '40
Cured meats, lbs.	25,298,000	20,221,000	18,233,000
Fresh meats, lbs.	67,619,000	52,789,000	66,673,000
Lard, lbs.	9,268,000	9,990,000	5,087,000

GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted during October, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, are shown below:

	Oct. 1941 lbs.	Sept. 1941 lbs.	Oct. 1940 lbs.
Fresh and frozen—			
Beef	79,359,758	70,497,117	48,010,841
Veal	645,568	725,206	688,065
Calf	56,908	44,778	18,425
Lamb	2,657,386	2,408,529	1,955,905
Mutton and			
Yearling	209,955	226,950	285,429
Pork	746,671	658,814	823,381
Cured—			
Beef	170,230	141,662	137,834
Pork	1,017,335	854,380	1,065,325
Sausage	648,454	585,199	585,419
Other meats and			
lard	608,790	543,199	400,601
Total ¹	86,121,030	76,685,798	54,030,455

¹Excludes gradings for F.S.C.C.

FOOD SELLING PROBLEMS

Two prominent national speakers, soon to be announced, will address some 500 canners' convention visitors on "Food Merchandising During Uncertain 1942-43," at a special meeting on January 26, 1942, to be sponsored by the Chicago Association of Manufacturers' Representatives. The meeting, to be held in the Gold room, Congress hotel, will be attended by executives and representatives of many leading food firms. Reservations may be made through Bob White, chairman, 1100 N. La Salle st., Chicago.

Watch the Classified Advertisements page for bargains in equipment.

CUT-OUT RESULTS CONTINUE ON THE RED SIDE

(Chicago costs and prices, first four market days of week)

Average hog costs and total product values dropped a few cents during the week compared with the preceding period. Average cost of light butchers dropped 5c per cwt.; medium butchers, 6c per cwt. and heavy hogs, 10c per cwt. Total product values declined 3c per cwt. for light hogs, 7c per cwt. for medium hogs and 15c per cwt. for heavies. Cut-out loss was reduced slightly for light and medium hogs but was a little greater on heavies.

150-220 lbs.				220-240 lbs.				240-270 lbs.			
Pct.	Price	Value		Pct.	Price	Value		Pct.	Price	Value	
live	per	per		live	per	per		live	per	per	
wt.	lb.	cwt.	alive	wt.	lb.	cwt.	alive	wt.	lb.	cwt.	alive
Regular hams	14.00	18.8	\$2.63	13.80	18.5	\$2.55	13.70	18.3	18.3	\$2.51	
Picnics	5.70	17.8	1.01	5.50	17.5	.96	5.40	17.5	.94		
Boston butts	4.00	18.5	.74	4.00	18.5	.74	4.00	18.5	.74		
Loins (blade in)	9.90	16.0	1.58	9.70	16.0	1.55	9.70	15.9	1.54		
Bellies, D. S.	11.00	15.0	1.65	10.70	14.7	1.43	8.20	13.8	1.08		
Fat backs	1.00	7.8	.08	3.00	8.1	.24	4.20	8.6	.36		
Plates and jowls	2.80	9.0	.25	3.00	9.0	.27	3.30	9.0	.30		
Raw leaf	2.10	10.0	.21	2.20	10.0	.21	2.10	10.0	.21		
P. S. lard, rend, wt.	12.40	10.1	1.23	11.50	10.1	1.14	10.60	10.1	1.07		
Spare ribs	1.00	13.8	.23	1.50	11.8	.15	1.50	10.8	.15		
Trimming	3.00	12.1	.36	2.80	12.1	.34	2.80	12.1	.34		
Feet, tails, neckbones	2.0014	2.0014	2.0014		
Offal and miscellaneous464646		
TOTAL YIELD AND VALUE	69.50		\$10.57	70.50		\$10.43	71.50		\$10.27		
Cost of hogs per cwt.		\$10.04			\$10.04			\$10.00			
Condemnation loss		.05			.05			.05			
Handling and overhead		.56			.49			.45			
TOTAL COST PER CWT.		\$10.65			\$10.58			\$10.50			
ALIVE											
TOTAL VALUE		10.57			10.43			10.27			
Loss per cwt.		.08			.15			.23			
Loss last week		.13			.16			.19			

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., December 4, 1941.

REGULAR HAMS

	Green	*S.P.
8-10	20 1/2	21
10-12	20 1/2	21
12-14	20	20 1/2
14-16	19 1/2 @ 10 1/2	20
16-18	19 1/2	20

BOILING HAMS

	Green	*S.P.
10-18	18 1/2 @ 19	19 1/2
18-20	18 1/2	19 1/2
20-22	18 1/2	19 1/2
16-20	18 1/2	19 1/2
16-22	18 1/2	19 1/2

SKINNED HAMS

	Fresh & Fr. Frzn.	*S.P.
10-12	21 1/2	22
12-14	21 1/2 @ 21 1/2	21 1/2
14-16	21	21 1/2
16-18	20 1/2	20 1/2
18-20	20 1/2	20 1/2
20-22	20 1/2	20 1/2
22-24	20 1/2	20 1/2
24-26	20 1/2	20 1/2
26-28	20 1/2	20 1/2
28 up, No. 2's inc.	18 1/2 @ 19	18 1/2

PICNICS

	Green	*S.P.
4-6	18 1/2 @ 18 1/2	18 1/2
6-8	17 1/2 @ 17 1/2	18 1/2
8-10	17 1/2 @ 18	18 1/2
10-12	17 1/2 @ 18	18 1/2
12-14	17 1/2 @ 18	18 1/2
8 up, No. 2's inc.	18	18 1/2
Short shank % @ 1/4c over.		

GREEN AMERICAN BELLIES

18-20	12 1/2
20-25	12 1/2 @ 12 1/2

BELLIES

(Square Cut Seedless)

	Green	*D.C.
6-8	10	17
8-10	10 1/2	16 1/2
10-12	10 1/2	15 1/2
12-14	10 1/2	15 1/2
14-16	10 1/2	15 1/2
16-18	10 1/2	15

*Quotations represent No. 1 new cure.

D. S. BELLIES

	Clear	Rib
16-18	12n	11n
18-20	11 1/2	11 1/2
20-25	11 1/2	11 1/2
25-30	11 1/2	11 1/2
30-35	11	11
35-40	10 1/2	10 1/2
40-50	10 1/2	10 1/2

D. S. FAT BACKS

6-8	8 1/2
8-10	9
10-12	9 1/2
12-14	9 1/2
14-16	9 1/2
16-18	10
18-20	10 1/2
20-25	11

OTHER D. S. MEATS

Regular plates	6-8	12n
Clear plates	4-6	8 1/2
D. S. jowl butts		9 1/2
S. P. jowls		9 1/2
Green square jowls		10 1/2
Green rough jowls		8 1/2

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Nov. 20	9.90n	10.17 1/2n	10.37 1/2n
Monday, Dec. 1	9.95n	10.25b	10.37 1/2n
Tuesday, Dec. 2	9.90n	10.20n	10.37 1/2n
Wednesday, Dec. 3	10.02 1/2	10.25n	10.37 1/2n
Thursday, Dec. 4	10.00n	10.25n	10.37 1/2n
Friday, Dec. 5	10.02 1/2	10.25n	10.37 1/2n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	12 1/2
Kettle rend., tierces, f.o.b. Chgo.	12 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	12 1/2
Neutral, tierces, f.o.b. Chicago	12 1/2
Shortening, tierces, c.a.f.	15 1/2

Havana, Cuba Pure Lard Price

Wednesday, December 3	15.45
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FUTURE PRICES

SATURDAY, NOVEMBER 29, 1941

	Open	High	Low	Close
LARD:				
Dec. ... 9.90-87 1/2	9.97 1/2	9.82 1/2	9.82 1/2	
Jan. ... 10.07 1/2	10.15	10.00	10.00ax	
Mar. ... 11.55	11.57 1/2	11.45	11.45	
May ... 11.70	11.80	11.65	11.67 1/2	
July ... 11.82 1/2	11.95	11.85	11.85b	
Sales: Dec. 186; Jan. 79; Mar. 37; May 75; July 16; total, 393 sales.				
Open interest: Dec. 366; Jan. 987; Mar. 620; May 413; July 25; total, 2,411 lots.				

MONDAY, DECEMBER 1, 1941

	Open	High	Low	Close
LARD:				
Dec. ... 9.80	9.97 1/2	9.80	9.87 1/2b	
Jan. ... 10.02 1/2	10.15	10.02 1/2	10.12 1/2ax	
Mar. ... 11.50	11.60	11.50	11.55	
May ... 11.67 1/2	11.85	11.67 1/2	11.77 1/2ax	
July ... 11.85	12.00	11.85	11.97 1/2	
Sales: Dec. 76; Jan. 50; Mar. 21; May 77; July 18; total, 242 sales.				
Open interest: Dec. 65; Jan. 993; Mar. 623; May 453; July 41; total, 2,175 lots.				

TUESDAY, DECEMBER 2, 1941

	Open	High	Low	Close
LARD:				
Dec. ... 9.95	9.97 1/2	9.82 1/2	9.82 1/2-85	
Jan. ... 10.12 1/2	10.15	10.07 1/2	10.07 1/2	
Mar. ... 11.57 1/2	11.60	11.45	11.45b	
May ... 11.75	11.80	11.67 1/2	11.70ax	
July ... 11.97 1/2	11.97 1/2	11.87 1/2	11.87 1/2	
Sales: Dec. 7; Jan. 27; Mar. 13; May 27; July 6; total, 80 sales.				
Open interest: Dec. 17; Jan. 989; Mar. 626; May 469; July 45; total, 2,149 lots.				

WEDNESDAY, DECEMBER 3, 1941

	Open	High	Low	Close
LARD:				
Dec. ... 9.87 1/2	9.97 1/2	9.87 1/2	9.95ax	
Jan. ... 10.12 1/2	10.15	10.10	10.10b	
Mar. ... 11.50	11.57 1/2	11.50	11.52 1/2b	
May ... 11.77 1/2	11.80	11.72 1/2	11.75	
July ... 11.97 1/2	11.97 1/2	11.92 1/2	11.92 1/2	
Sales: Dec. 5; Jan. 89; Mar. 41; May 29; July 5; total, 139 sales.				
Open interest: Dec. 13; Jan. 973; Mar. 636; May 476; July 48; total, 2,151 lots.				

THURSDAY, DECEMBER 4, 1941

	Open	High	Low	Close
LARD:				
Dec. ... 10.00	10.00	9.92 1/2	9.92 1/2	
Jan. ... 10.17 1/2	10.20	10.10	10.12 1/2ax	
Mar. ... 11.62 1/2-65	11.65	11.55	11.55b	
May ... 11.85-87 1/2	11.87 1/2	11.75	11.77 1/2-75	
July ... 12.02 1/2	12.02 1/2	11.92 1/2	11.97 1/2ax	
Sales: Dec. 4; Jan. 29; Mar. 24; May 37; July 10; total, 104 sales.				
Open interest: Dec. 12; Jan. 961; Mar. 646; May 498; July 53; total, 2,170 lots.				

FRIDAY, DECEMBER 5, 1941

	Open	High	Low	Close
LARD:				
Dec. ... 10.00	10.00	9.95	9.95	
Jan. ... 10.17 1/2	10.17 1/2	10.12 1/2	10.15ax	
Mar. ... 11.55	11.60	11.55	11.57 1/2ax	
May ... 11.80	11.80	11.72 1/2	11.75b	
July ... 12.00	12.00	11.97 1/2	11.97 1/2	

CANADIAN MEAT IMPORTS

Imports of meat into Canada during the month of September:

	Sept., '41	Sept., '40	9 mos., '41
	lbs.	lbs.	lbs.
Beef	172,751	764	1,284,233
Bacon and ham	634	258,033	128,149
Pork	320,427	1,108,800	4,306,912
Mutton and lamb	103,004	7,915	2,455,134
Canned beef	135,153	188,879	5,146,888
Other canned meats	95	1,404	35,704
Lard			1,728
Lard compound		108	128,688

FSCC Purchases

Purchases by the Federal Surplus Commodities Corp. on December 5 consisted of 14,679,616 lbs. of lard, 13,543,636 lbs. of canned pork, 10,052,500 lbs. of cured pork, 64,300 100-yd. bundles of hog casings, 30,500 pieces of beef bungs and 11,460 lbs. of beef suet.

New Trade Literature

Calcium Chloride (NL 927).—New bulletin No. 4, "Calcium Chloride in Refrigeration" is said to be the largest and most complete work on the subject. In addition to giving practical information on the properties, preparation and care of calcium chloride brine, this 52-page booklet describes other materials and equipment used in refrigeration.—Solvay Sales Corp.

Safety Shoes (NL 929).—New 1942 catalog gives complete information on what to specify in buying safety shoes. Forty-three types of safety shoes, with soles constructed for every industry, department, type of work or floor condition, are illustrated.—Lehigh Safety Shoe Co.

Boiler Feed (NL 930).—This 36-page catalog contains a comprehensive treatment of tray-type deaerators, atomizing deaerators, deaerating hot water generators and cold water deaerators. It includes a section with flow diagrams and photographs of the units. Line diagrams in three colors clarify operating features of the deaerators. Details of accessory equipment are included as well as illustrations and drawings to show their importance in maintaining trouble-free operation of the entire power plant.—Cochrane Corp.

Spice Oil Manual (NL 931).—"Table of Spice Essential Oil Equivalents" is the title of a new manual published recently by a leading spice oil house. The manual lists 42 widely used natural spices and states their equivalents in terms of spice oil.—Magnus, Mabey & Reynard, Inc.

Thermocouple Data (NL 932).—This new thermocouple data book and catalog contains tables on temperature conversion, pipe and wire sizes, decimal equivalents and wire resistance, as well as recommendations for checking thermocouples and pyrometers. Prices and descriptions of a complete line of thermocouples and accessories are included.—Wheeler Instruments Co.

Canned Food Labeling (NL 933).—Thirty-three page pamphlet entitled "Canned Food Labels That Meet Consumer Needs," discusses various problems related to labeling canned food products. The book covers federal law and regulations, descriptive labeling and other points.—National Canners Association.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(12-6-41)

Editor THE NATIONAL PROVISIONER:

Please send, without obligation, publications listed below. (Give key number only):

No.

Name

Street

City

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		
	Week ended Dec. 3, 1941	Cor. week, 1940 per lb.
Prime native steers—		
400-600	nominal	21 1/4
600-800	nominal	21 1/4
800-1000	nominal	21 1/4
Good native steers—		
400-600	19 @ 19 1/4	19 1/4
600-800	17 1/2 @ 18 1/2	19 1/4
800-1000	17 @ 17 1/2	19 1/4
Medium steers—		
400-600	17 1/4 @ 18 1/4	17 @ 17 1/2
600-800	16 1/2 @ 17	17
800-1000	15 1/2 @ 16 1/2	17
Heifers, good, 400-600	19 @ 19 1/4	17 1/2 @ 18 1/4
Cows, 400-600	12 1/2 @ 13 1/2	12 @ 12 1/2
Hind quarters, choice		16
Fore quarters, choice		17

Beef Cuts

Steer loins, choice, 60/65	29	unquoted
Steer loins, No. 1	27	34
Steer loins, No. 2	25	31
Steer short loins, choice, 30/35	33	unquoted
Steer short loins, No. 2	31	40
Steer short loins, No. 3	30	35
Steer loin ends (hips)	24	30
Steer loin ends, No. 2	23	29
Cow loins	18	18
Cow short loins	18	20
Cow loin ends, choice, 30/40	22	unquoted
Steer ribs, No. 1	21	28
Steer ribs, No. 2	19	26
Cow ribs, No. 2	15	18
Cow ribs, No. 3	14	17
Steer rounds, choice, 80/100	19 1/2	unquoted
Steer rounds, No. 1	19	19
Steer rounds, No. 2	18 1/2	18 1/2
Steer chucks, choice, 80/100	17	unquoted
Steer chucks, No. 1	16 1/2	17 1/2
Steer chucks, No. 2	15 1/2	17
Cow rounds	14	13 1/2
Cow chucks	14	12 1/2
Steer plates	10 1/2	11
Medium plates	10 1/2	11
Briskets No. 1	13 1/2	17
Cow navel ends	9	9 1/2
Fore shanks	11 1/2	10
Hind shanks	9	8
Strip loins, No. 1 bnl.	62	40
Strip loins, No. 2	40	33
Striploin butts, No. 1	27	22
Striploin butts, No. 2	27	22
Beef tenderloins, No. 1	60	68
Beef tenderloins, No. 2	55	63
Rump butts	26	16
Flank steaks	27	26
Shoulder clods	19	16
Hanging tenderloins	16	15
Insides, green, 12 @ 18 range	21	19
Outsides, green, 8 lbs. up	20	16 1/2
Knuckles, green, 8 lbs. up	20 1/2	17 1/2

Beef Products

Brains	9	7
Hearts	11	10
Tongues	12	18
Sweetbreads	16	14
Ox-tail	10	8
Fresh tripe, H. C.	12	10
Fresh tripe, H. C.	12	10
Livers	22	21
Kidneys	8	9

Veal

Choice carcass	19	16 @ 17
Good carcass	18	14 @ 15
Good saddles	24	20
Good racks	16	14
Medium racks	14	11

Veal Products

Brains, each	12	10
Sweetbreads	20	18
Calf livers	55	53

Lamb

Choice lambs	19	16
Medium lambs	18	15
Good saddles	28	24
Medium saddles	22	19
Choice forces	16	12
Medium forces	15	11
Lamb fries	28	28
Lamb tongues	17	17
Lamb kidneys	15	15

Mutton

Heavy sheep	8	6
Light sheep	11	7
Heavy saddles	10	9
Light saddles	13	10
Heavy forces	6	6
Light forces	9	8
Mutton legs	15	12
Mutton loins	12	8
Mutton stew	8	4
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	18	14
Picnics	19	10 1/4
Skinned shoulders	19	11 1/4
Tenderloins	35	26
Spareribs	16	13
Back fat	10	7
Boston butts	20	12 1/2
Boneless butts, cellar trim, 2 @ 4	24	16
Hocks	10	7
Tails	10	5
Neck bones	8	3
Slip bones	10	7
Blade bones	16	8
Pigs' feet	4	2 1/2
Kidneys, per lb.	14 1/2	11
Livers	16	8
Brains	9	7
Ears	5	4
Snouts	10	4
Heads	7	6
Chitterlings	7 1/2	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14 @ 16 lbs.		
parchment paper	24 1/4 @ 25	
Fancy skinned hams, 14 @ 16 lbs.		
parchment paper	24 1/4 @ 25 1/4	
Standard reg. hams, 14 @ 16 lbs., plain	23 1/4 @ 24	
Picnics, 4 @ 8 lbs., short shank, plain	21 @ 22	
Picnics, 4 @ 8 lbs., long shank, plain	20 1/4 @ 21 1/4	
Fancy bacon, 6 @ 8 lbs., plain	24 1/4 @ 25 1/4	
Standard bacon, 6 @ 8 lbs., plain	22 1/4 @ 23	
No. 1 beef sets, smoked		
insides, 5 @ 12 lbs.	41 @ 42	
Outsides, 5 @ 9 lbs.	38 @ 39	
Knuckles, 5 @ 9 lbs.	37 @ 38	
Cooked hams, choice, skin on, fattened	41	
Cooked hams, choice, skinless, fattened	43	
Cooked hams, skin on, fattened	41	
Cooked picnics, skinned, fattened	40	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.75
Lamb tongue, short cut, 200-lb. bbl.	69.00
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	23.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$20.50
80-100 pieces	20.00
100-125 pieces	19.50
Clear plate pork, 25-35 pieces	19.50
Bean pork	24.00
Brisket pork	29.00
Plate beef	23.00
Extra plate beef	23.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	12 1/2 @ 12 1/2
Special lean pork trimmings 85%	22 1/2
Extra lean pork trimmings 95%	28 1/4 @ 27
Pork cheek meat (trimmed)	11 1/2 @ 12
Pork hearts	12 @ 13 1/2
Pork livers	12 @ 13 1/2
Native boneless bull meat (heavy)	18
Boneless chucks	16
Shank meat	15 1/2
Beef trimmings	12 1/2
Dressed carcasses, 350 lbs. and up	12 1/2
Dressed canner cows, 400-450 lbs.	12 1/2
Dr. bologna bulls, 600 lbs. and up	14 1/2
Tongues, No. 1 canner trim.	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	28
Country style sausage, fresh in link	23 1/2
Country style sausage, fresh in bulk	21 1/2
Country style sausage, smoked	27 1/2
Frankfurters, in sheep casings	28
Frankfurters, in hog casings	28
Skinless frankfurters	26
Bologna in beef middles, choice	22 1/2
Bologna in beef middles, choice	22 1/2
Liver sausage in beef rounds	20
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	27 1/2
Head cheese	18 1/2
New England luncheon specialty	24 1/2
Mixed luncheon specialty, choice	23 1/2
Tongue and blood	26
Blood sausage	22
Souse	20
Polish sausage	28

DRY SAUSAGE

Cervelat, choice, in hog bungs	44
Thuringer	24 1/2
Farmer	35
Holsteiner	35
B. C. salami, choice	41 1/2
Milano, salami, choice in hog bungs	42
B. C. salami, new condition	24 1/2
Frisses, choice, in hog middles	44
Genoa style salami, choice	48
Pepperoni	40
Mortadella, new condition	28
Cappicola	48 1/2
Italian style hams	59

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'base stock)	
In 400-lb. bbls., delivered	\$ 8.75
Salt, less than ton lots, f.o.b. N. Y.	
Dbl. refined granulated	3.50
Small crystals	9.50
Medium crystals	9.75
Large crystals	10.50
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Law, 98 basis, f.o.b. New Orleans	3.50
Standard gran. f.o.b. refiners (2%)	5.35
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	4.90
Dextrose, in car lots, per cwt. (cotton)	4.57
in paper bags	4.52

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	.20
Domestic rounds, 140 pack	.33
Export rounds, wide	.45
Export rounds, medium	.22
Export rounds, narrow	.28
No. 1 weasands	.06
No. 2 weasands	.03 1/2
No. 1 bungs	.16
No. 2 bungs	.12
Middles, regular	.60
Middles, select, wide, 2 @ 2 1/2 in.	.65
Middles, select, extra, 2 1/2 in. & up	.90

Dried or salted bladders:	
10-15 in. wide, flat	1.10
10-12 in. wide, flat	.85
8-10 in. wide, flat	.85
6-8 in. wide, flat	.25

Pork casings:	
Narrow, per 100 yds.	2.25
Narrow, special, per 100 yds.	2.25
Medium, regular	1.95
English, medium	1.70
Wide, per 100 yds.	1.50
Extra wide, per 100 yds.	1.00
Export bungs	.20
Large prime bungs	.16
Medium prime bungs	.12
Small prime bungs	.08 1/2
Middles, per set	.20

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	22	24
Benifit	23 1/2	27 1/2
Chili pepper	32	32
Powder	31	31
Cloves, Amboyna	27	32
Zanzibar	18 1/2	23 1/2
Ginger, Jamaica	40	45
African	31	36
Mace, Fancy Banda	58	66
East Indies	52	59
East & West Indies Blend	56	56
Mustard flour, fancy	34	34
No. 1	22	22
Nutmeg, fancy Banda	22	24
East Indies	17 1/2	22
East & West Indies Blend	21	21
Paprika, Spanish	50 1/2	50 1/2
Pepper Cayenne	35	35
Red No. 1	28	28
Black Malabar	11	15
Black Lampong	7 1/2	9
Pepper, white Singapore	12	15 1/2
Mustok	12 1/2	16
Packers	13	13

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.12	1.23
Celery seed, French	1.03	1.19
Cominos seed	19 1/2	24 1/2
Coriander Morocco bleached	16	16
Coriander Morocco natural No. 1	15	17 1/2
Mustard seed, fancy yellow	25	25
American	14	14
Marjoram, French	88	99
Oregano	12	16

(Continued on page 30.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

247 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	18½@19¼
Choice, native, light.....	19½@21
Native, common to fair.....	15 @16

Western Dressed Beef

Native steers, good, 600@800 lbs.....	18 @19
Native choice yearlings, 400@600 lbs.....	19 @20
Good to choice heifers.....	18 @19¼
Good to choice cows.....	14½@15
Common to fair cows.....	13½@14
Fresh bologna bulls.....	15 @16½

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	25	25 @26
No. 2 ribs.....	23	23 @24
No. 3 ribs.....	20	20 @21
No. 1 loins, prime.....	27	27 @30
No. 2 loins.....	24	25 @26
No. 3 loins.....	22	22 @23
No. 1 hinds and ribs.....	24	22 @23
No. 2 hinds and ribs.....	21	20 @21
No. 1 rounds.....	19 @20	18½
No. 2 rounds.....	18 @19	17½
No. 3 rounds.....	16½	16½
No. 1 chucks.....	20	19
No. 2 chucks.....	19	17 @18
No. 3 chucks.....	17	15 @16
Rolls, reg. 4@8 lbs. av.....	23@24	
Rolls, reg. 6@8 lbs. av.....	24@25	
Tenderloins, steers.....	30@35	
Tenderloins, cows.....	30@40	
Tenderloins, bulls.....	35@40	
Shoulder clods.....	20@22	

DRESSED VEAL

Good.....	18 @19
Medium.....	17 @18
Common.....	16 @17

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good to choice.....	20 @21
Genuine spring lambs, good to medium.....	19 @20
Genuine spring lambs, medium.....	18 @19
Sheep, good.....	10 @12
Sheep, medium.....	8 @9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	\$15.00@15.75
head on; leaf fat in.....	
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	16.50@17.00

FRESH PORK CUTS

	Western	
Pork loins, fresh, 10@12 lbs.....	18 @18½	
Shoulders, 10@12 lbs. av.....	19 @20	
Butts, regular, 4-6 lbs.....	20½@21¼	
Hams, regular, fresh, 10@12 lbs. av.....	22 @23	
Hams, skinned, fresh, 10@12 lbs.....	23 @24	
Picnics, fresh, 6@8 lbs.....	19 @20	
Pork trimmings, extra lean, 90-95%.....	23½@24½	
Pork trimmings, regular 50% lean.....	14½	
Spareribs, medium.....	16 @17	
		City
Pork loins, fresh, 10@12 lbs.....	20 @21	
Shoulders, 6@10 lbs. av.....	22 @22½	
Butts, regular, 1½@3 lbs.....	23 @24	
Hams, regular, fresh, 10@12 lbs.....	22 @23	
Hams, skinned, fresh, 10@12 lbs.....	24 @25	
Picnics, fresh, 4½@6 lbs.....	19½@20	
Pork trimmings, extra lean 90@95%.....	29 @30	
Pork trimmings, reg. 50% lean.....	14 @15	
Spareribs, medium.....	13 @15	
Boston butts.....	22 @23	

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	44
Cooked hams, choice, skinless, fattened.....	46

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	26 @27
Regular hams, 10@12 lbs. av.....	25 @26
Regular hams, 12@14 lbs. av.....	25 @26
Skinned hams, 10@12 lbs. av.....	27 @28
Skinned hams, 12@14 lbs. av.....	27 @28
Skinned hams, 14@16 lbs. av.....	27 @28
Picnics, 4@6 lbs. av.....	21 @22
Picnics, 6@8 lbs. av.....	22 @23
Bacon, boneless, western.....	23 @24
Bacon, boneless, city.....	24 @25
Beef tongue, light.....	22 @23
Beef tongue, heavy.....	29 @30

BUTCHERS' FAT

Shop fat.....	\$3.50 per cwt.
Breast fat.....	4.50 per cwt.
Edible suet.....	5.25 per cwt.
Indible suet.....	5.00 per cwt.

GREEN CALFSKINS

	5-9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	23	3.20	3.35	3.40
Prime No. 1 veals.....	23	3.20	3.35	3.40
Buttermilk No. 1.....	13	2.70	2.85	2.90
Buttermilk No. 2.....	17	2.55	2.70	2.75
Branded grabby.....	12	1.75	1.90	1.95
Number 3.....	12	1.75	1.90	1.95

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, December 3, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$19.00@20.00			
500-600 lbs.....	18.50@19.50		\$20.00@20.50	
600-700 lbs. ²	17.50@18.50	\$18.50@19.00	19.00@20.00	\$19.50@20.50
700-800 lbs. ²	17.00@18.00	18.00@19.00	17.50@19.00	19.00@20.00
STEER, Good:				
400-500 lbs. ¹	18.00@19.00			
500-600 lbs.....	17.50@18.50		19.00@20.00	
600-700 lbs. ²	17.00@17.50	17.50@18.50	18.00@19.00	18.50@19.50
700-800 lbs. ²	16.50@17.00	17.00@18.00	17.00@18.00	18.00@19.00
STEER, Commercial:				
400-600 lbs. ¹	15.00@17.00		16.00@17.00	16.00@17.00
600-700 lbs. ²	15.00@16.50	16.00@17.00	16.00@17.00	17.00@18.00
STEER, Utility:				
400-600 lbs. ¹	13.50@15.00	15.00@16.00	14.50@16.00	
COW (All Weights):				
Commercial.....	13.50@14.50	14.50@15.00	14.00@15.00	
Utility.....	12.50@13.50	14.00@14.50	13.00@14.00	14.00@14.50
Canner.....	11.25@11.75	13.50@14.00		13.00@14.00
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.....	17.00@18.00	18.00@20.00	18.00@20.00	18.00@20.00
130-170 lbs.....	16.00@17.00		17.00@18.00	
VEAL, Good:				
50-80 lbs.....	15.00@16.00	15.50@17.50	15.00@17.00	16.00@18.00
80-130 lbs.....	16.00@17.00	16.00@18.00	17.00@18.00	16.00@18.00
130-170 lbs.....	14.00@16.00		16.00@17.00	
VEAL, Commercial:				
50-80 lbs.....	13.00@14.00	14.00@15.50	14.00@15.00	15.00@16.00
80-130 lbs.....	14.00@15.50	14.50@16.00	15.00@17.00	15.00@16.00
130-170 lbs.....	13.00@14.00		14.00@16.00	
VEAL, Utility:				
All weights.....	11.50@13.00	13.00@14.50	13.00@14.00	14.00@15.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.....	18.00@19.00	19.50@20.50	19.50@20.00	20.00@21.00
40-45 lbs.....	18.00@19.00	19.00@20.00	19.00@19.50	20.00@21.00
45-50 lbs.....	17.00@18.00	18.50@19.50	18.50@19.00	18.00@20.00
50-60 lbs.....	17.00@17.50	17.50@18.50	17.50@18.50	
LAMB, Good:				
30-40 lbs.....	17.00@18.00	18.50@19.50	18.50@19.50	19.00@20.00
40-45 lbs.....	17.00@18.00	18.50@19.50	18.00@18.50	19.00@20.00
45-50 lbs.....	16.50@17.50	18.00@19.00	17.50@18.50	18.00@19.00
50-60 lbs.....	16.00@16.50	17.00@18.00	16.50@17.50	
LAMB, Commercial:				
All weights.....	15.00@16.00	17.00@18.50	16.00@17.50	17.00@18.00
LAMB, Utility:				
All weights.....	14.00@15.00	15.50@17.50	14.50@16.50	15.00@17.00
MUTTON (Ewe) 70 lbs. down:				
Good.....	8.00@ 8.50	9.00@10.00	9.00@10.00	
Utility.....	7.00@ 8.00	8.00@ 9.00	8.00@ 9.00	
Fresh Pork Cuts:				
LOINS No. 1 (Boneless Incl.):				
8-10 lbs.....	17.00@17.50	18.50@19.00	17.50@18.50	17.50@18.50
10-12 lbs.....	17.00@17.50	18.50@19.00	17.50@18.50	17.50@18.50
12-15 lbs.....	16.50@17.00	18.00@18.50	17.00@17.50	17.50@18.50
16-22 lbs.....	16.50@17.00			16.00@17.00
SHOULDERS: Skinned N. Y. Style:				
8-12 lbs.....	18.00@19.00		18.50@20.00	19.00@20.00
BUTTS, Boston Style:				
4-8 lbs.....	19.00@20.00		20.00@21.00	20.00@21.00
SPARE RIBS:				
Half sheets.....	15.00@16.00			
TRIMMINGS:				
Regulars.....	12.00@12.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	5
Mutton kidneys, each.....	5
Livers, beef, per lb.....	29
Oxtails, per lb.....	11
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

Watch Classified page for good men.

WORKER LOST FINGERS

A workman recently lost his fingers through inattention while engaged in cleaning a sausage stuffer in a mid-western meat plant. He was controlling the air with his right hand and cleaning the cylinder with his left. He looked away for a moment and the cylinder pushed up on his fingers, mangleing them so badly that amputation was necessary.

Firm Tallow-Grease Tone Sustained by Fair Trade

NEW YORK, DECEMBER 3, 1941

TALLOW.—The tallow market was very steady at the 8½¢ level for extra; it was estimated 500,000 lbs. or more changed hands, with 8½¢ still bid. Larger soapers appeared to be willing to go along and regular weekly producers were apparently satisfied with that figure. However, the larger producers were not pressing offerings since they were well sold up and anticipate better levels owing to strength in other commodities and the unfavorable Japanese outlook. There were reports of fairly liberal offerings of South American stuff at around recent levels, but lack of shipping space kept the pressure of South American tallow off this market. Edible was quoted at 9@9½¢; extra, 8½¢, and special, 8½¢.

STEARINE.—The market was quiet and steady with oleo at 9¼@9½¢.

OLEO OIL.—Demand was routine but the market was very steady. Reports indicated that the government took a fair quantity under lend-lease operations last week. New York extra was quoted at 10¼@11¢; prime, 10½@10¾¢, and lower grades, 10@10¼¢.

GREASE OIL.—Demand was fairly good and the market very steady. No. 1 was quoted at 13¢; No. 2, 12½¢; extra, 13½¢; extra No. 1, 13½¢; winter strained, 14¢; prime burning, 14½¢, and prime inedible, 14¼¢.

NEATSFOOT OIL.—Demand was routine and the market steady. Extra was quoted at 13½¢; No. 1, 13½¢; prime, 14¼¢, and pure, 17½¢.

GREASES.—Producers were able to move yellow and house grease at 8½¢, unchanged from the previous level, notwithstanding the fact that consumers were disinclined to come up in their ideas. Fair turnover was reported, but business could have been larger had not producers been so well sold up. Choice white was quoted at 9¢; yellow and house, 8½¢, and brown, 8@8½¢.

CHICAGO, DECEMBER 4, 1941

TALLOW.—The tallow market at Chicago this week was about steady, with prices on a par with those prevailing during the preceding week. Trading was in fair volume on some grades, but buying interest appeared rather thin at times; however, there was no pressure of offerings. Early in week, the market was generally quiet, aside from the movement of several tanks of odd specifications at corresponding prices. Easiness in lard and oils was something of a depressing factor. At midweek, some trading was reported involving few tanks of prime at 8½¢ and special at 8½¢, Chicago and Cincinnati. Thursday's market was unchanged, with a moderate movement of prime reported at 8½¢ on scattered offerings; also special at 8½¢, Chicago and Cincinnati. Thursday's quotations were: Edible, 8½@8¾¢; fancy, 8½@8¾¢; prime, 8½¢; special, 8½¢, and No. 1, 8½¢.

STEARINE.—Steady market, with prime quoted 9½@9¾¢ and yellow, 8½@8¾¢.

OLEO OIL.—Quotations unchanged at 11½@11¾¢ for extra and 11¼@11½¢ for prime.

GREASE OIL.—Quotations were as follows: No. 1, 12½¢; No. 2, 12¼¢; extra, 13¼¢; extra No. 1, 12½¢; extra winter strained, 13½¢; prime burning, 14¢. Prime inedible oil was 13½¢.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 13¢; No. 1, 12½¢; prime, 13½¢; pure, 17½¢; cold test, 27¢.

GREASES.—No material changes took place in the grease market at Chicago this week. A fairly steady situation prevailed on moderate trading. At midweek, there was further trading at 8½¢ and reports of some trading at 8½¢, Chicago. Thursday's quotations: Choice white, 8½@8¾¢; A-white, 8½¢; B-white, 8½¢, and yellow, 8½¢.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, December 4)

A quiet situation prevailed in the by-products markets at Chicago this week. Trade was on a limited scale, with both buyers and sellers apparently willing to forego trading for the time being. An improved demand was reported for packinghouse feeds, which were firm at last week's levels. Better trade in this market was said to have brought about a fairly well sold up situation.

Blood

	Unit
Ammonia	
Unground	\$4.50b

Digester Feed Tankage Materials

Unground, 11 to 12% ammonia	\$ 4.60@ 4.75n
Unground, 6 to 10% choice quality	4.75@ 5.00n
Liquid stick	2.00

Packinghouse Feeds

	Carlots	Per ton
60% digester tankage	\$67.50	
50% meat and bone scraps	65.00	
Blood-meal	80.00	
Special steam bone-meal	50.00	

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$37.50@38.00
Steam, ground, 2 & 28	37.50

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.75n @ 3.80n
Bone tankage, unground, per ton	30.00
Hoof meal	3.00

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$ 1.00@ 1.02½n
57 to 62% protein (high test)	.97½@ 1.00n
Soft pressed pork, ac. grease and quality, ton	55.00@57.50
Soft pressed beef, ac. grease and quality, ton	52.50@55.00

Gelatine and Glue Stocks

	Per ton
Calf trimmings	\$29.00@32.50
Sinews, pizzles	27.50
Cattle jaws, skulls and knuckles	40.00n
Hide trimmings	25.00
Pig skin scraps and trim, per lb.	7 @ 7¼

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, unassorted	35.00
Junk bones	30.00@31.00

Animal Hair

Winter coil dried, per ton	\$ 80.00
Summer coil dried, per ton	\$2.50@35.00
Winter processed, black, lb.	8½@ 9
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

PORK SAUSAGE SEASONING SOUTHERN STYLE

- FLAVOR WILL NOT FRY AWAY
- CONSISTENTLY UNIFORM
- ECONOMICAL
- COSTS BUT ¼¢ PER LB. TO USE

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"The Successor to Wasteful, Old-Fashioned Shrouds"

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	4.15
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
December shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	3.75 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.00 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	9.50

Dry Rendered Tankage

50/55% protein, unground.....	92½c
60% protein, unground.....	92½c

EASTERN FERTILIZER MARKETS

New York, December 4, 1941

Most markets were easy during the past week, due to absence of buying. Tankage sold at \$4.00 & 10c, f.o.b. shipping points, with additional quantities offered at this figure. Blood is holding steady at \$4.15; the market is reported in good shape.

Cracklings declined this week to 92½c, and some material was reported available at 90c at outside points. Bone meal is selling at producers' asking prices and there is a steady demand from the feed trade.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	11½@11½
White deodorized, in bbls., f.o.b. Ohio.....	15 @15½
Yellow, deodorized.....	15 @15½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3½@ 3½
Soybean oil, in tanks, f.o.b. mills.....	9½@10
Corn oil, in tanks, f.o.b. mills.....	11 @11½
Coconut oil, sellers tanks, f.o.b. coast.....	8½@ 8½
Refined coconut, bbls., f.o.b. Chicago.....	13½@13½

OLEOMARGARINE

F.O.B. CHICAGO

White domestic vegetable.....	17½
White animal fat.....	14
Water churned pastry.....	16½
Milk churned pastry.....	17½
Vegetable type.....	13

Cotton Oil Futures Advance on Japanese Developments

COTTONSEED oil futures moved upward over ½c a pound in more active trade at New York this week. All months crossed the 13c level and prices were the highest since the latter part of October. Enlarged outside absorption, with considerable covering by shorts, readily took care of realizing and increased hedging pressure on a scale upward. The market backed and filled around the 13c level in consolidating recent gains; no undue pressure was in evidence.

The strong tone was partly the result of uneasiness over the Japanese situation, but tightness in the nearby oil months was a factor. The advancing trend in allied and other commodities also aided cotton oil.

Cash oil demand was on a very modest scale and failed to pick up materially on the upturn.

COCONUT OIL.—Sales were reported at New York at 7½c and the market quoted at that level for spot stuff. The Pacific coast reported that 20 to 30 tanks sold at 6½c.

CORN OIL.—The market was firmer following sales at 11c and closed at 11½@11½c for crude.

SOY BEAN OIL.—Smaller buyers came up ¼c to the 10c level and bought soy bean oil Decatur basis, in a moderate way. The market was later 10@10½c. Large buyers raised their ideas ¼c to 9½c, but were not getting any oil.

PALM OIL.—The market was quiet but quotably steady at New York. Nigre spot in drums was 9c; tanks, 8½c; shipment, 8c, and Sumatra nearby in tanks was 7½c.

PEANUT OIL.—Offerings were light and the market stronger with sales in the Southeast 12c up to 12½c. Last quotations were firm at the latter figure.

COTTONSEED OIL.—Valley crude was quoted Thursday at 11½c nominal;

Southeast, 11½c bid; Texas, 11½@11½c bid at common points; Dallas, 11½@11½c nominal.

Futures market transactions for the week at New York were:

FRIDAY, NOVEMBER 28, 1941

	Sales	Range— High Low	Closing— Bid Asked
December ...	6	12.66 12.65	12.60 12.75
January ...	1	12.62 12.62	12.65 12.74
February ...	1	12.62 12.62	12.65 nom
March ...	10	12.69 12.65	12.69 trad
April ...	1	12.67 12.67	12.67 nom
May ...	43	12.70 12.64	12.70 trad
June ...	1	12.67 12.67	12.69 nom
July ...	10	12.68 12.67	12.69 12.71

Sales 70 contracts.

SATURDAY, NOVEMBER 29, 1941

December ...	1	12.79 12.79	12.80 12.82
January ...	1	12.79 12.79	12.80 12.84
February ...	1	12.79 12.79	12.80 nom
March ...	23	12.84 12.79	12.82 12.88
April ...	1	12.82 12.82	12.82 nom
May ...	31	12.84 12.78	12.82 trad
June ...	1	12.82 12.82	12.82 nom
July ...	7	12.84 12.83	12.83 12.95

Sales 62 contracts.

MONDAY, DECEMBER 1, 1941

December ...	9	13.00 12.96	12.90 13.00
January ...	9	12.95 12.93	12.91 12.98
February ...	1	12.91 12.91	12.91 nom
March ...	40	13.00 12.81	12.91 92aa
April ...	1	12.91 12.91	12.91 nom
May ...	71	12.99 12.83	12.91 sale
June ...	1	12.90 12.90	12.90 nom
July ...	40	13.00 12.85	12.94 95aa

Sales 160 contracts.

TUESDAY, DECEMBER 2, 1941

December ...	1	13.00 13.00	12.90 13.00
January ...	27	12.98 12.92	12.94 95aa
February ...	1	12.91 12.91	12.93 nom
March ...	28	13.03 12.94	12.94 95aa
April ...	1	12.91 12.91	12.93 nom
May ...	46	13.04 12.94	12.94 sale
June ...	1	12.93 12.93	12.93 nom
July ...	32	13.05 12.95	12.95 96aa

Sales 134 contracts.

WEDNESDAY, DECEMBER 3, 1941

December ...	10	13.05 12.87	13.10 13.15
January ...	85	13.06 12.98	13.10 13.13
February ...	1	13.10 13.10	13.10 nom
March ...	37	13.13 12.95	13.13 sale
April ...	1	13.11 13.11	13.11 nom
May ...	51	13.13 12.93	13.13 trad
June ...	1	13.13 13.13	13.13 nom
July ...	54	13.14 12.96	13.13 14tr

Sales 237 contracts.

THURSDAY, DECEMBER 4, 1941

December ...	3	13.21 13.19	13.10 bid
January ...	20	13.18 13.16	13.10 bid
March ...	23	13.22 13.12	13.11 bid
May ...	51	13.24 13.13	13.16 nom
July ...	56	13.24 13.14	13.16 nom

(See later markets on page 36.)

Vogt's

Liberty Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Partridge

PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio



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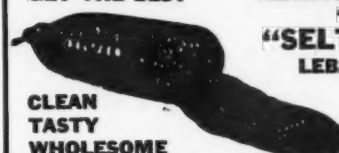
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GENUINE VEGETABLE
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Because of priorities on Aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only in a few selected sizes. Ask for particulars today.

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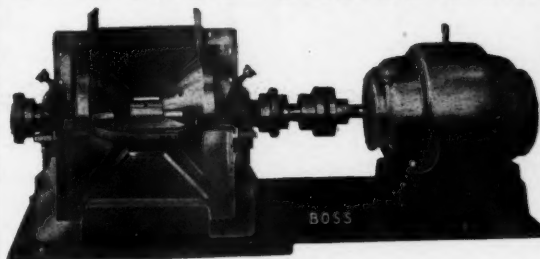
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Ham Boiler

"BOSS" BONE AND CARCASS SHREDDER



The capacity of this machine is practically unlimited, because it will shred the material as fast as it is fed into the hopper.

It is built rugged and strong to withstand hardest usage. It is a great improvement over any older type machine. All parts are carefully machined to assure perfect fit.

Shredding materials to be rendered lessens cooking time and avoids scorching the product.

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824 Exchange Ave., U. S. Yards, Chicago, Ill.

HIDES AND SKINS

Two packers allot about week's production of hides among buyers—All packer hides and skins continue salable at ceiling prices.

Chicago

PACKER HIDES.—There is no change apparent as yet in the packer hide situation. The market continues strong, with demand well in excess of available supply of hides, and anything that is offered is being taken at full ceiling levels, as quoted in adjoining table.

So far this week, two packers have allocated hides among regular buyers. While no details as to quantities have been disclosed, it is the opinion of neutral interests in the trade that about a week's production is possibly involved in the movement, and that total sales and bookings will run approximately 50,000 hides so far. It is very probable that other packers will move their weekly production before the end of the week.

Small packer stock is being kept well sold up, and the South American market is called firm to strong at last paid levels, aided partly by the approach of summer quality in that market. There is an unsatisfied demand for all calf and kipskins. The New York packer

hide market is sold up to the end of Nov., and the southern Pacific Coast packers have moved most of their Nov. production of hides.

Trading in hide futures has declined to a mere dribble compared to the activity of a year ago, and at the present all future quotations are stuck tight against the ceiling, with the maximum of 15.00 bid. Open interest in futures at the close of business on Dec. 2nd had declined to 178 contracts. Certified stocks of hides in Exchange warehouses on Nov. 28th totalled 127,484 hides, as compared with 419,312 a year ago.

The final government estimate on shoe production for October was 45,246,238 pairs, an increase of 3.9 per cent over September, and an increase of 22.2 per cent over October, 1940. Production for the first ten months this year was 420,143,120 pairs, or 22.9 per cent over the same period last year.

OUTSIDE SMALL PACKER.—The market continues in the same strong and well sold up position on outside small packer stock, with offerings being readily taken at full ceiling price of 15½¢, selected, trimmed, for native steers and cows, f.o.b. shipping points, and 14½¢ for brands; untrimmed hides quotable a cent less.

PACIFIC COAST.—There was trading in Nov. hides in the Coast market late last week at unchanged prices, when 30,000 Los Angeles packer Nov. hides moved at 13½¢, flat, trimmed, for steers and cows, f.o.b. shipping point; later trading in that market raised the total to around 45,000 hides, all at ceiling price.

FOREIGN WET SALTED HIDES.—Although there has been no trading reported from the South American market so far this week, that market is said to be in a strong position, with further advances asked. Last trading previous week on standard steers was at 115 pesos, equal to 17½¢, c.i.f. New York, some figuring 17½¢; reject heavy steers last sold at 110 pesos or 16½¢, and frigorifico cows at 112 pesos or 17¢, for the early summer quality now coming on that market.

COUNTRY HIDES.—Offerings are not very plentiful in the country market and, with the season of heavier country slaughter at hand, there is thought to be a fair volume of business passing under cover. Buyers have been showing some discrimination in the buying of all-weight hides; light average stock is salable at 14¢ flat untrimmed, and 15¢ trimmed, f.o.b. shipping points, but offerings around 47-48 lb. trimmed have been turned down by buyers at the 15¢ level. Heavy steers and cows are nominal around 13¢, flat, trimmed, with cows alone quoted around 13½¢. Trimmed buff weights are quotable

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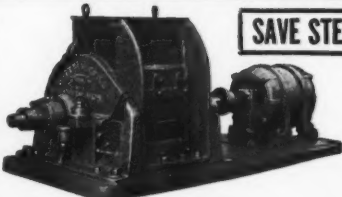
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14½@14½c, flat, some quoting up to 15c. Trimmed extremes, when offered, are readily salable at ceiling price of 15c, flat, or 15½c selected, but are very scarce. A good part of the country movement is on an all-weight basis, with little mention of the minor grades. Bulls are quoted around 9c, flat, trimmed, last paid. Glues last sold at 11½c, flat, for trimmed and untrimmed, with 12c usually asked. All-weight branded hides are nominal at 13@13½c, flat, with last reported sale at 13c.

CALFSKINS.—Demand continues active for packer calfskins and, while no trading has come to light on Nov. production, they are readily salable at ceiling price of 27c for heavies and 23½c for lights under 9½ lb. Packers are expected to distribute the Nov. production among regular buyers as soon as killing lists are all in hand.

There is a good demand for Chgo. city calfskins at maximum levels, 8/10 lb. at 20½c and 10/15 lb. at 23c, with outside cities salable at same prices; collectors have been moving skins quietly as available. Country calfskins are salable at 16c flat for 10 lb. and down, and 18c flat for 10/15 lb., f.o.b. shipping point. Chgo. city light calf and deacons continue quotable at maximum of \$1.43, selected.

KIPSKINS.—There has been no action apparent as yet on packer Nov. kipskins but these are in demand at maximum prices of 20c for 15-30 lb.

native kips and 17½c for brands.

Collectors appear to be keeping closely sold up on city kipskins, and ceiling price of 18c is obtainable for 15-30 lb. native kips and 17c for brands. Country kips, 15-30 lb., are scarce and can be sold at 16c, flat, f.o.b. shipping point.

Packer regular slunks are quotable at \$1.10 flat, and hairless at 55c, flat, the ceiling prices.

HORSEHIDES.—There has not been very much activity reported in horsehides, and some buyers claim to be working close to inside of ranges quoted, but most offerings appear to be held around top of range and market generally called firm. City renderers, with manes and tails are quoted \$6.80@6.90, selected, f.o.b. nearby shipping points; trimmed renderers range \$6.45@6.65, del'd Chgo.; mixed city and country lots \$5.90@6.00., Chgo.

SHEEPSKINS.—Dry pelts are more or less nominal around 24½@25c per lb., del'd Chgo., for full wools; offerings light. There is a steady demand for present light production of packer shearlings; one house sold a car this week, No. 1's at \$1.80, No. 2's \$1.35, and No. 3's 85c, steady prices in that quarter, and these prices reported obtainable in other directions, quality considered. Pickled skins last sold at \$8.00 per doz. packer production, and this figure is asked; intimated in one quarter

that \$8.00 had again been paid. Some trading is awaited to establish the market on Dec. packer lamb pelts; last trading in Nov. pelts by independent mid-west packers was credited around \$3.20@3.30 per cwt. liveweight basis, and up to \$3.50 per cwt. is being talked on Dec. pelts, based on better wool yield. Native lambs quoted around \$3.00 per cwt. live weight basis. Outside small packer pelts usually quoted \$2.25@2.40 each for late Nov. stock, with up to \$2.50 each talked on choice lots.

New York

PACKER HIDES.—While sales are not being reported as to quantities, it is generally understood that the New York packers have moved their entire Nov. production at full ceiling levels, native steers 15½c, butt brands 14½c, Colorados 14c, all-weight cows 15½c, and bulls 12c, and market is sold up closely.

CALFSKINS.—There is a continued demand for all skins in the eastern market far in excess of available production, with all sales being made at ceiling levels as fast as skins are available. Collector 3-4's are salable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95 and 17 lb. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20 and 17 lb. up \$4.60.

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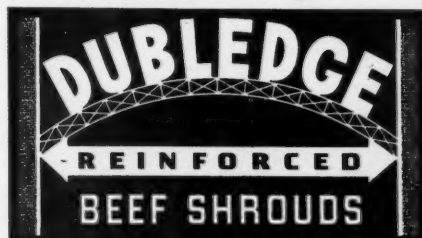
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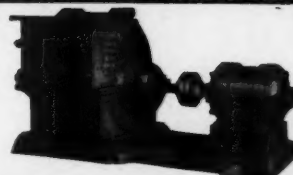
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NEW YORK HIDE FUTURES

Closing Prices

Monday, Dec. 1.—Dec. 15.00 b; Mar. 14.95; June 14.85@14.90; Sept. 14.80 b; Dec. (1942) 14.80 b; 5 lots; 4 higher to 5 lower.

Tuesday, Dec. 2.—Dec. 15.00 b; Mar. 14.98; June 14.85@14.95; Sept. 14.80 b; Dec. (1942) 14.80 b; 5 lots; unchanged to three higher.

Wednesday, Dec. 3.—Dec. 15.00 b; Mar. 14.95 b; June 14.90 b; Sept. 14.80 b; Dec. (1942) 14.80 b; 8 lots; 3 lower to 5 higher.

Thursday, Dec. 4.—Dec. 15.00 b; Mar. 15.00; June 15.00 b; Sept. 15.00 b; Dec. (1942) 15.00 b; 1 lot; unchanged to 2 higher.

Friday, Dec. 5.—Dec. 15.00 b; Mar. 15.00 b; June 15.00 b; Sept. 14.90 b; Dec. (1942) 14.90 b; 2 lots; unchanged to 10 lower.

FATS AND OILS EXPORTS

Exports of domestic fats and oils during the quarter ending September 30, 1941, compared:

	1941 lbs.	1940 lbs.
Oleo oil.....	115,353	213,206
Oleo stock.....	739,854	1,100
Tallow, edible.....	850	7,360
Tallow, inedible.....	308,558	1,235,585
Lard.....	145,429,308	48,375,185
Oleo stearin.....	7,994	6,426
Neat's-foot oil.....	120,843	24,970
Other animal oils, inedible.....	60,334	48,796
Fish oil.....	218,048	301,584
Grease stearin.....	345,290	494,177
Oleic acid or red oil.....	634,902	621,386
Stearic acid.....	2,041,870	708,118
Other animal greases & fat.....	577,141	856,608
Cottonseed oil, crude.....	400,979	157,575
Cottonseed oil, refined.....	1,661,106	3,742,723
Coconut oil, crude.....	1,662,048	9,824,141
Coconut oil, refined.....	2,834,398	4,844,458
Corn oil.....	33,939	22,983
Cooking fats other than lard.....	520,926	705,204
Other fats and oil.....	11,618,617	11,074,920
Total.....	169,332,297	83,006,815

TANK CARS FOR STORAGE

Old tank cars, which have often been used in the past by packers and renderers for grease storage, are becoming scarce and are difficult to obtain at a reasonable price. Cars which would be retired in ordinary times are being reconditioned by the railroads and placed in service to move increased traffic.

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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Government purchases this week had a sustaining influence on lard and closing was steady, although weakness in grains earlier in the day was a bearish factor and prompted realizing sales. Chicago hog market was active and steady. Top hogs were quoted at \$10.20; bulk of sales \$9.85@10.10. Provision trading in general was rather thin during the early part of the session. Offerings on most hams and green meats were very tight.

Cottonseed Oil

Valley crude was quoted at 11½¢ paid; Southeast, 11½¢ bid; Texas, 11½¢ paid and bid at common points; Dallas, 11½¢ bid.

Quotations on New York bleachable cottonseed oil, Friday close, were: Dec. 13.10@13.20; Jan. 13.09@13.15; Mar. 13.10@13.12; May 13.11@13.12; July 13.13 sale; 70 lots; closing steady.

HIDE GLUE PRICE CURB

Inflationary price advances have developed in hide glue and hide glue stock, with the result that the Office of Price Administration is considering the imposition of maximum prices below current levels, Leon Henderson, price administrator, announced on November 28. At the invitation of the government, representatives of hide glue manufacturers, sellers and tanners attended a meeting in Washington on December 3 to discuss the price situation.

Hide glue, prepared from trimmings and waste recovered from hides by packers and tanners, is sold in solid form, usually in sheets or as a powder. It forms the adhesive used in paper-backed adhesives, plays a part in munition waddings and casings, holds together most types of furniture and plywood and is used in coated paper.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Dec. 5, 1941:

PACKER HIDES			
	Week ended Dec. 5	Prev. week	Cor. week, 1940
Hvy. nat. str.	@15¼	@15¼	@14
Hvy. Tex. str.	@14½	@14½	@13
Hvy. butt brnd'd str.	@14¼	@14¼	@13
Hvy. Col. str.	@14	@14	@12¼
Ex-light Tex. str.	@15	@15	13 @13¼
Brnd'd cows.	@14¼	@14¼	@12¼
Hvy. nat. cows.	@15¼	@15¼	@13
Lt. nat. cows.	@15¼	@15¼	13 @13¼
Nat. bulls.	@12	@12	8¼ @ 9
Brnd'd bulls.	@11	@11	7¼ @ 8
Calfskins	23¼ @27	23¼ @27	23¼ @27¼
Kips. nat.	@20	@20	21 @22
Kips. brnd'd.	@17¼	@17¼	@18
Slunks, reg.	@1.10	@1.10	@80
Slunks, hrls.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15¼	@15¼	12 @12¼
Branded	@14¼	@14¼	11¼ @12
Nat. bulls.	@12	@12	7¼ @ 8
Hvy. nat. bulls.	@11	@11	7 @ 7¼
Calfskins	20¼ @23	20¼ @23	19¼ @23¼
Kips	@18	@18	@18¼
Slunks, reg.	@1.10	@1.10	@75
Slunks, hrls.	@55	@55	@50

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@13	@13	8 @ 8¼
Hvy. cows	13 @13¼	13 @13¼	8 @ 8¼
Bulls	14¼ @15	14¼ @15	11¼ @11½
Extremes	@15	@15	12¼ @13
Bulls	@ 9	@ 9	@ 6¼
Calfskins	16 @18	16 @18	14¼ @15
Kipskins	@16	@16	@13¼
Horsehides	5.90@6.90	5.80@6.90	5.25@6.00

All country hides and skins quoted on flat basis.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 29, 1941, were 4,756,000 lbs.; previous week 4,218,000 lbs.; same week last year 5,251,000 lbs.; Jan. 1 to date, 233,333,000 lbs.; same period last year, 224,713,000 lbs.

Shipments of hides from Chicago for week ended November 29, 1941, were 5,908,000 lbs.; previous week 5,210,000 lbs.; same week last year, 7,029,000 lbs.; Jan. 1 to date, 263,620,000 lbs.; same period last year, 257,083,000 lbs.

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**THE NATIONAL
 Provisioner**

DAILY MARKET SERVICE

Published 5 times weekly — mailed at close of each full trading day

Personalities and Events

(Continued from page 28.)

for additions to its tannery buildings at 4763 N. 32nd st. The projects are rated at \$10,000 and \$5,400.

Joseph C. Feagley has been elected to the board of directors of Armstrong Cork Co., succeeding John J. Evans, resigned, according to an announcement on November 27 by H. W. Prentis, jr., president. Appointment of W. D. Martz as assistant treasurer is also announced.

Shreveport Packing Co., Shreveport, La., is observing its twenty-fifth anniversary this year. The firm has a payroll of \$1,800 weekly and monthly livestock purchases amount to about \$55,000. Officers include S. W. Dickson, president, Mac R. L. Jeter, vice president, and Frank M. Cook, treasurer.

J. Rowe Hinsey, manager of the eastern branch house division of John Morrell & Co., led the Ottumwa, Ia., community chest drive to a successful conclusion this year. Morrell employees and the company exceeded their goal of \$13,000 by more than \$500.

Employees of the So. St. Paul plant of Swift & Company, in an election on November 21 held under supervision of the National Labor Relations Board, chose the Packinghouse Workers Industrial Union, an independent organization, as their collective bargaining agency, casting 1,833 votes in favor of the agency against 823 for the Packinghouse Workers Organizing Committee, CIO affiliate.

Sparks in the smokehouse pit of the Centralia Packing Co., Centralia, Wash., are believed to have caused the fire which damaged the walls and roof of the plant late last month.

Walti-Schilling, wholesale slaughterer of Santa Cruz, Calif., is using a new mechanically-refrigerated truck for delivering beef carcasses to Army camps in the Monterey, Paso Robles and San Luis Obispo districts of central California, where a large number of camps are located. A Baker refrigeration unit is used in a Reliance body placed on an International chassis.

Among the colorful names chosen by some of the bowling teams of Peter Eckrich & Sons, Inc., at Ft. Wayne, Ind., are Bar-be-cues, Wieners, Sausages and Honeys. The teams are now bowling at a local bowling center. . . E. S. Lusk, safety director of the company, recently went to Anderson, Ind., to award the Anderson branch a plaque signifying second place in the wholesale division of the annual National Safety Council competition.

A new bank, to be known as the Stockyards Bank of Denver, is scheduled to open on January 1 with Frank J. Denison as president. As directors and stockholders, the bank will have a well-known group of leading men from the city's stockyards and business areas, including Lawrence M. Pexton, president of the Denver Union Stock Yards Co.

A miniature village constructed of matches, built by Hector Bakken, an employe of the Madison, Wis., plant of Oscar Mayer & Co., and Mrs. Bak-

ken, has attracted much favorable attention recently at several Madison festivals and exhibits. Made up of 2,500 used matches, the village required three months of spare-time work and cost an estimated \$5.

With the advent of another hog killing season, the cold storage plant at Richland, Ga., is preparing to cure and store a large volume of farm-slaughtered meat. Capacity of the plant has been expanded.

HAINSWORTH IS A.S.R.E. HEAD

Dr. William R. Hainsworth of New York, vice president in charge of engineering of Servel, Inc., and national authority in the field of refrigeration research, was elected president of the American Society of Refrigerating Engineers at the annual meeting here in St. Louis, Mo. Dr. Hainsworth, who has been engaged in refrigeration research more than 20 years, succeeds L. L. Lewis, vice president of Carrier Corp.

Meat and Livestock Activities at International

(Continued from page 14.)

graphically demonstrated the losses suffered annually by the livestock and meat industry through bruising, and showed how these losses can be curtailed by proper precautionary measures.

On December 3, a trio of animal husbandry students from Oklahoma A.

be won three times to become the property of any institution. Highest individual honor went to Vern Kerschberger of the Nebraska team, who scored 840 out of a possible 900 points.

The 42 contestants worked in the coolers of one of Chicago's large meat packing plants on a "stop watch" sched-

"FOOD WILL WIN THE WAR"

—AND WRITE THE PEACE! This statement by Claude R. Wickard, U. S. Secretary of Agriculture, was emphasized for International visitors on the billboard shown here. Determination to make it an actuality could be seen in producers' plans for 1942, which include large increases in livestock marketings.



FEDERAL BEEF GRADING

Among U. S. Department of Agriculture displays at the International was that of the Agricultural Marketing Service, the agency responsible for federal beef gradings. P. C. Roquemore, representative of the federal-state livestock market news service, Montgomery, Ala., and R. W. Sutherland, Aberdeen Angus breeder of Montgomery, look over the exhibit.

& M. College scored 2,490 out of a possible 2,700 points to capture top honors in the sixteenth annual intercollegiate meat judging contest. Trail- ing the Sooner team by only 22 points was the University of Nebraska team. The victory gave Oklahoma one leg on a new trophy offered by the National Live Stock and Meat Board, which must

ule. They were required to judge nine classes of carcasses and wholesale cuts of beef, pork and lamb and to give written reasons for all placings. The judging committee making the awards was composed of authorities in the meat field. Only 54 points separated the six highest-ranking teams in this year's competition.

Continental Can Co. will inaugurate, in 1942, "a unique merchandising service in behalf of the canning industry," H. A. Goodwin, advertising and sales promotion manager, announced this week. The service, plans for which are still in a formative stage, will follow the strong consumer advertising which has been appearing in the *Saturday Evening Post*, calling attention to the merits of canned foods, and is expected to benefit canners, wholesalers and retailers.

NO P-22 ON PACKAGES

No packaging material may be obtained with the assistance of the maintenance and repair priority order (P-22), according to a ruling recently issued by the Office of Production Management. The order applies only to replacement parts, and not to supplies used in the manufacturing process.

"Packaging material" is defined as in-

Emphasizing the convenience of canned prepared meats, the Continental Can Co. ran a full color page advertisement in the December 6 issue of the *Saturday Evening Post* to spur retail sales of these products. Captioned "Shelf - Service Meals," the ad played up a long list of canned meat products from the standpoints of convenience, variety and nutrition — whether these products are served as a "snack" or a meal. Specific suggestions were also given on preparation of tempting dishes from these prepared meat products.

cluding all types of bags, bottles, barrels, boxes, cans, containers, cooperage, cores, crates, cartons, cases, tubes, labels, wrappers, wrapping papers, liners, envelopes, cushioning or protective packing material, or their component

[illegible][illegible]

Prepared Meals - good things you buy in cans

The output of southern farms, harnessed to the needs of industry today, might well be considered to be post-productive—turning out what early farms in our distant future and the peaks of technological nations. Billions of acres are needed. Our Haves will have less than 30,000 acres of crooked land in two years. In addition, we are losing dollars by not planting more of "exotic breeds" like corn, soy, and the double-flake "90," the crop of our 15,000 farmers, and the 100,000 acres of wheat, corn, and soybeans. Our Cornucopia, 300,000 acres of 42nd Street, New York City, Manhattan, and the cities and towns in the United States, Canada, and China.

CONTINENTAL CAN COMPANY

parts made of paper, wood, fabric, glass, plastic, metal or any other material.

The OPM also transferred authority over the folding and set-up box industries from the pulp and paper branch to the containers branch.

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Ave., Somerville, (Boston),
Mass. Toronto, Canada:
United Steel Corporation,
Ltd., SC&T Co. Division.

SERVICE

Meat Handling Units

LIVESTOCK MARKETS *Weekly Review*

HOG WEIGHTS AND COSTS

Average weights of barrows and gilts marketed at six leading markets (Chicago, Kansas City, Omaha, St. Louis, St. Joseph and St. Paul) during November were 1 to 7 lbs. heavier than in October and from 3 to 15 lbs. heavier than a year earlier. The largest gain over 1940 was at Omaha and the smallest at Chicago. Compared with a month earlier, the greatest increase in average weights was at St. Paul, where hogs were 7 lbs. heavier, and the smallest—1 lb.—was at Chicago.

Average weights of sows at six leading markets increased from 13 to 31 lbs. over October and were 9 to 28 lbs. heavier than in 1940.

Average prices of barrows and gilts in November ranged from \$4.06 to \$4.32 per cwt. over a year earlier, but declines from October levels ranged from 25c to 41c per cwt. Sows were higher than in 1940 by \$3.70 to \$4.07. Sow prices were higher in November than during October, the increases ranging from 5 to 12c per cwt.

U. S. Agricultural Marketing Service reports average weights and prices during November as follows:

	BARROWS AND GILTS		SOWS	
	Nov. 1941	Nov. 1940	Nov. 1941	Nov. 1940
Chicago	228	225	411	386
Kansas City	227	216	397	385
Omaha	236	221	410	382
National Stock Yards	219	214	390	373
St. Joseph	219	212	396	383
St. Paul	211	202	389	380

Average prices for these classes at the six leading markets during November:

	BARROWS AND GILTS		SOWS	
	Nov. 1941	Nov. 1940	Nov. 1941	Nov. 1940
Chicago	\$10.22	\$6.16	\$9.77	\$5.84
Kansas City	10.16	5.89	9.54	5.66
Omaha	9.98	5.78	9.63	5.72
National Stock Yds.	10.23	6.11	9.50	5.80
St. Joseph	10.16	5.84	9.53	5.66
St. Paul	9.97	5.68	9.55	5.48

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, for the middle of November, 1941, with comparisons:

	Steers Dollars per cwt.			Lambs Dollars per cwt.			Hogs Dollars per cwt.		
	Nov. 15 1941	Nov. 1 1941	Nov. 16 1940	Nov. 15 1941	Nov. 1 1941	Nov. 16 1940	Nov. 15 1941	Nov. 1 1941	Nov. 16 1940
Live animal prices, Chicago ¹	\$11.82	\$11.86	\$12.53	\$11.20	\$11.84	\$ 9.54	\$10.32	\$10.38	\$ 8.22
Wholesale meat prices, New York ²	17.56	18.10	18.69	19.12	19.94	16.20	21.33	21.44	14.22
	Steers Cents per lb.			Lambs Cents per lb.			Hogs Cents per lb.		
	Nov. 15 1941	Nov. 1 1941	Nov. 16 1940	Nov. 15 1941	Nov. 1 1941	Nov. 16 1940	Nov. 15 1941	Nov. 1 1941	Nov. 16 1940
Composite retail meat prices, New York ³	32.07	32.40	32.78	27.59	28.49	25.52	26.88	27.15	20.49
Value of carcass meat from 100 lbs. of live animal (Dollars)	10.54	10.86	11.21	9.37	9.77	7.94	11.47	11.53	7.94
Wholesale—New York ⁴	15.20	15.36	15.54	13.02	13.45	12.06	14.15	14.29	10.74
Retail—New York ⁵									

¹Average good and choice, steers 900-1100 lbs., lambs all weights, and hogs 200-220 lbs. ²Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog products consisting of smoked hams, bacon, picnics, fresh loins and carton lard combined in proportion to their respective yields from live weight. ³Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight. ⁴60 lb. of beef carcass, 49 lb. of lamb carcass and 53.78 lb. of principal hog products, including lard. ⁵47.4 lb. of beef cuts, 47.2 lb. of lamb cuts and 52.64 lb. of principal hog products, including lard.

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in October:

	Oct. 1941	Sept. 1941	Oct. 1940
Average cost per 100 lbs.:			
Cattle	\$ 9.01	\$ 9.46	\$ 7.83
Steers	10.87	11.01	10.21
Calves	10.04	10.63	8.00
Hogs	10.39	11.28	6.18
Sheep and lambs	10.35	10.67	8.29
Average yields (per cent):			
Cattle	54.37	54.99	52.86
Calves	55.29	56.72	54.60
Hogs	74.65	74.95	74.31
Sheep and lambs	47.09	47.42	47.09

	Oct. 1941	Sept. 1941	Oct. 1940
Average live weight, lbs.:			
Cattle	955.84	955.80	931.04
Steers	1,024.96	1,016.71	988.90
Calves	219.65	220.90	213.26
Hogs	234.15	244.86	224.89
Sheep and lambs	85.20	85.24	85.54

*Also included in "cattle" data.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during October:

	Oct. 1941 Per- cent	Sept. 1941 Per- cent	Oct. 1940 Per- cent
Cattle—			
Steers	45.75	49.42	43.54
Cows and heifers	49.25	45.72	52.10
Bulls and stags	5.00	4.86	4.36
Hogs—			
Sows	50.90	53.84	50.21
Barrows	48.29	46.15	49.28
Stags and boars	.81	1.01	.56
Sheep and lambs—			
Lambs and wrights	92.27	91.94	91.77
Sheep	7.73	8.06	8.23

CANADIAN BRANDED BEEF

Beef branded in Canada during October, 1941, totaled 5,296,567 lbs. compared with 3,333,674 lbs. in the same month in 1940. Of this total 1,731,121 lbs. were red brand and 3,565,446 lbs. were blue brand. During the first ten months of 1941 a total of 42,009,642 lbs. of branded beef were sold, compared with 36,466,229 lbs. in 1940.

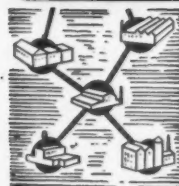
BETTER INEDIBLE GREASE

No rendering plant should be without a gut hasher and washer. Gut contents sent to the melter lower the grade of grease produced and the price which the grease will bring.



*Spotted in all
Livestock Centers!*

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE



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LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
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Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

NEW YORK LIVESTOCK

Livestock prices at Jersey City, December 3, 1941, as reported by the Agricultural Marketing Service:

CATTLE:	
Steers	unquoted
Cows, medium	7.50@8.25
Cows, cutter and common	6.25@7.00
Cows, canners	4.75@5.75
Bulls, good	9.00@9.75
Bulls, medium	7.75@8.50
Bulls, cutter to common	6.50@7.25
CALVES:	
Vealers, good and choice	\$13.50@15.25
Vealers, common and medium	9.00@11.50
Vealers, culls	6.50@8.00
Calves, good and choice	9.25
Calves, common and medium	7.25@7.85
HOGS:	
Hogs, good and choice, 191-lb.	\$ 10.35
LAMBS:	
Lambs, good	\$ 11.75
Lambs, common	9.00
Slaughter ewes	5.50

Receipts of salable livestock at Jersey City market for week ended Nov. 29:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	1,713	1,000	210	2,736
Total, with directs..	8,113	10,559	21,631	60,820
Previous week:				
Salable receipts.....	1,335	1,629	320	1,989
Total, with directs..	6,801	11,513	20,963	59,106

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., December 4.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, heavy hog receipts all week slowed up trading and favored lower prices.

Hogs, good to choice:	
160-180 lb.	\$ 8.60@9.60
180-200 lb.	9.40@9.70
200-220 lb.	9.55@9.85
220-240 lb.	9.30@9.75
240-260 lb.	9.20@9.60
Sows:	
330 lbs. down	\$ 9.20@9.55
330-360 lb.	9.10@9.50
400-500 lb.	8.85@9.15

Receipts of hogs at Corn Belt markets for the week ended December 4, 1941:

	This week	Last week
Friday, Nov. 28.....	37,000	30,300
Saturday, Nov. 29.....	46,200	37,400
Monday, Dec. 1.....	79,300	55,800
Tuesday, Dec. 2.....	65,000	38,600
Wednesday, Dec. 3.....	40,500	30,200
Thursday, Dec. 4.....	48,000	Holiday

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during October, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Service, as follows:

	Oct. 1941 Per- cent	Sept. 1941 Per- cent	Oct. 1940 Per- cent
Cattle—			
Stockyards.....	76.24	75.83	75.98
Other.....	23.76	24.17	24.02
Calves—			
Stockyards.....	64.22	64.67	63.65
Other.....	35.78	35.33	36.35
Hogs—			
Stockyards.....	43.82	46.75	45.83
Other.....	56.18	53.25	54.17
Sheep and Lambs—			
Stockyards.....	55.18	60.42	60.24
Other.....	44.82	39.58	39.76

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, December 4, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

BARROWS (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs.	\$ 9.25@9.85	\$ 9.35@9.75			
140-160 lbs.	9.05@10.10	9.60@10.15	\$ 9.25@9.60	\$ 9.50@9.80	\$ 9.50@9.70
160-180 lbs.	9.90@10.15	10.05@10.15	9.40@9.80	9.85@10.00	9.90@9.80
180-200 lbs.	10.00@10.15	10.05@10.15	9.85@9.90	9.85@10.05	9.70@9.80
200-220 lbs.	10.00@10.15	10.05@10.15	9.75@9.95	9.90@10.05	9.80 only
220-240 lbs.	9.95@10.10	10.00@10.15	9.75@9.95	9.80@10.05	9.80 only
240-270 lbs.	9.95@10.05	9.95@10.05	9.75@9.90	9.85@10.00	9.80 only
270-300 lbs.	9.85@10.00	9.80@10.00	9.75@9.85	9.85@9.95	9.80 only
300-330 lbs.	9.80@9.95	9.75@9.90	9.75@9.80	9.80@9.90	9.70@9.80
330-360 lbs.	9.75@9.85	9.70@9.80	9.75@9.80	9.75@9.85	9.65@9.80
Medium:					
160-220 lbs.	9.40@10.00	9.40@10.00	9.10@9.75	9.60@10.00	9.50@9.60
SOWS:					
Good and choice:					
270-300 lbs.	9.60@9.70	9.80@9.90	9.65@9.75	9.65@9.75	9.50@9.60
300-330 lbs.	9.55@9.65	9.70@9.85	9.60@9.65	9.65@9.75	9.50 only
330-360 lbs.	9.45@9.60	9.65@9.80	9.60@9.65	9.60@9.75	9.50 only
Good:					
300-400 lbs.	9.40@9.55	9.45@9.70	9.50@9.60	9.50@9.65	9.50 only
400-450 lbs.	9.30@9.45	9.25@9.50	9.50@9.60	9.45@9.60	9.50 only
450-500 lbs.	9.10@9.35	9.10@9.35	9.50@9.60	9.35@9.50	9.40@9.50
Medium:					
250-500 lbs.	8.90@9.30	9.00@9.70	9.15@9.50	9.25@9.65	9.25@9.40
PIGS (Slaughter):					
Med. & good, 90-120 lbs.	9.00@9.50	9.35@9.50			
Slaughter Cattle, Vealers and Calves:					
STEERS, choice:					
750-900 lbs.	12.75@13.25	12.25@13.25	12.00@12.75	12.25@13.00	11.75@12.75
900-1100 lbs.	12.75@13.50	12.25@13.25	12.00@12.75	12.25@13.00	11.75@12.75
1100-1300 lbs.	12.50@13.50	12.00@13.25	11.50@12.65	11.50@13.00	11.50@12.50
1300-1500 lbs.	12.00@13.00	11.50@12.50	11.00@12.00	11.00@12.25	11.25@12.25
STEERS, good:					
750-900 lbs.	11.75@12.75	11.25@12.25	11.00@12.00	10.75@12.00	10.75@12.00
900-1100 lbs.	11.75@12.75	11.00@12.25	10.75@12.00	10.75@12.00	10.50@11.75
1100-1300 lbs.	11.75@12.75	11.00@12.25	10.50@12.00	10.75@11.75	10.50@11.75
1300-1500 lbs.	11.50@12.50	10.75@12.00	10.25@11.25	10.50@11.50	10.50@11.50
STEERS, medium:					
750-1100 lbs.	9.75@11.75	9.25@11.25	9.25@11.00	9.25@10.75	9.25@11.00
1100-1300 lbs.	9.50@11.25	9.25@11.00	9.25@10.75	9.25@10.75	9.25@10.75
STEERS, common:					
750-1100 lbs.	8.25@9.75	8.25@9.25	8.00@9.25	8.00@9.25	8.25@9.25
STEERS, HEIFERS AND MIXED:					
Choice, 500-750 lbs.	12.00@13.25	12.00@13.10	11.75@12.50	11.75@12.85	11.75@12.50
Good, 500-700 lbs.	11.50@12.50	10.75@12.00	10.50@11.75	10.25@11.75	10.75@11.75
HEIFERS:					
Choice, 750-900 lbs.	12.50@13.25	12.00@13.10	11.50@12.25	11.75@12.85	11.25@11.25
Good, 750-900 lbs.	11.75@12.50	10.75@12.00	10.25@11.50	10.25@11.75	10.25@11.25
Medium, 500-900 lbs.	9.25@11.75	8.75@10.75	8.50@10.25	8.00@10.25	8.50@10.25
Common, 500-900 lbs.	7.25@9.25	7.25@8.75	7.00@8.50	7.00@8.00	7.00@8.50
COWS, all weights:					
Good	7.75@9.00	7.75@8.50	7.50@8.50	7.50@8.50	7.75@8.50
Medium	7.50@8.00	7.00@7.75	7.00@7.50	6.75@7.50	7.00@7.75
Cutter and common	6.00@7.50	5.75@7.00	5.75@7.00	5.50@6.75	6.25@7.00
Canner	5.00@6.00	4.50@5.75	4.50@5.75	4.50@5.50	5.25@6.25
BULLS (Ylgs. Excl.), all weights:					
Beef, good	9.00@9.50	8.75@9.00	8.75@9.00	8.50@8.75	8.75@9.25
Sausage, good	8.75@9.40	8.25@8.75	8.50@8.85	8.50@8.75	8.50@9.25
Sausage, cutter and com.	7.75@8.75	7.75@8.25	7.50@8.50	7.75@8.50	8.00@8.50
Sausage, cutter and com.	7.00@7.75	6.50@7.75	6.75@7.75	6.75@7.75	7.00@7.75
VEALERS, all weights:					
Good and choice	11.00@12.50	12.00@13.25	10.50@12.50	11.00@13.00	10.00@12.00
Common and medium	8.00@11.00	9.75@12.00	8.00@10.50	7.50@11.00	7.50@10.00
Cull	6.00@8.00	6.25@9.75	6.00@8.00	6.00@7.50	5.50@7.50
CALVES, 500 lbs. down:					
Good and choice	8.50@10.00	8.75@10.50	9.00@10.50	8.50@10.50	9.00@10.50
Common and medium	7.50@8.50	7.00@8.75	7.00@9.00	6.80@8.50	7.50@9.50
Cull	6.00@7.50	5.50@7.00	5.50@7.00	6.00@6.50	5.50@7.50

Slaughter Lambs and Sheep:

LAMBS:					
Good and choice	11.35@11.75	11.25@11.75	11.00@11.25	11.00@11.25	11.00@11.25
Medium and good	10.25@11.15	10.25@11.00	10.50@10.85	10.00@10.75	9.50@10.75
Common	5.50@10.00	8.50@10.00	9.00@10.50	8.50@9.75	8.25@9.50
YLG. WETHERS:					
Good and choice	9.50@9.75	9.25@9.75	9.00@9.50	9.25@9.75	11.00 only
Medium	8.25@9.25	8.00@9.00	7.50@8.75	8.00@9.00	11.25@11.50
EWES:					
Good and choice	5.00@6.00	4.50@5.50	4.00@5.35	4.75@5.50	9.75@11.00
Common and medium	3.50@5.00	2.75@4.50	2.75@4.00	3.75@4.75	8.50@9.75

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Nov. 28:

	Cattle	Calves	Hogs	Sheep
Los Angeles.....	5,050	2,225	2,250	700
San Francisco.....	450	50	1,875	1,925
Portland.....	3,000	215	4,045	2,400

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week totaled 20,623 cattle, 2,581 calves, 42,756 hogs and 9,584 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 29, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 10,411 hogs; Swift & Company, 11,962 hogs; Wilson & Co., 13,909 hogs; Western Packing Co., Inc., 2,400 hogs; Agar Packing Co., 6,274 hogs; Shippers, 7,689 hogs; Others, 27,818 hogs.

Total: 45,960 cattle; 5,190 calves; 80,372 hogs; 27,736 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,297	462	3,192	3,054
Cudahy Pkg. Co.	2,354	472	1,438	3,348
Swift & Company	2,322	654	2,649	3,123
Wilson & Co.	2,820	681	2,047	2,839
Indep. Pkg. Co.	350
Kornblum Pkg. Co.	809
Others	4,086	167	2,765	898
Total	16,381	2,436	12,489	13,262

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,861	4,432	4,745
Cudahy Pkg. Co.	3,228	3,897	3,973
Swift & Company	3,761	3,039	3,061
Wilson & Co.	1,777	2,899	883
Others	6,940
Total	16,381	17,153	17,495	11,980

Cattle and calves: Eagle Pkg. Co., 7; Greater Omaha Pkg. Co., 33; Geo. Hoffman, 49; Lewis Pkg. Co., 765; Nebraska Beef Co., 525; Omaha Pkg. Co., 173; John Roth, 75; So. Omaha Pkg. Co., 796; Lincoln Pkg. Co., 281.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,372	2,531	10,435	5,974
Swift & Company	3,569	2,926	14,335	5,401
Hunter Pkg. Co.	1,659	63	5,917	1,107
Hell Pkg. Co.	2,826
Krey Pkg. Co.	6,481
Laclede Pkg. Co.	3,489
Siehoff Pkg. Co.	1,926
Shippers	5,839	1,870	11,411	889
Others	3,213	61	1,623	432
Total	17,651	7,153	57,884	14,003

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,935	889	8,246	7,884
Armour and Company	3,343	255	7,566	4,046
Others	2,242	115	1,683
Total	8,520	759	17,495	11,980

Not including 4,275 hogs bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,250	53	6,037	4,108
Armour and Company	2,353	29	6,311	4,044
Swift & Company	2,127	75	3,838	3,266
Shippers	3,468	78	4,423	487
Others	189	8	1
Total	9,417	240	20,609	11,856

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,976	663	1,993	1,177
Wilson & Co.	1,936	960	1,992	1,114
Local Butchers	184	17	1,214	2
Total	4,096	1,640	5,199	2,293

Not including 170 cattle and 1,014 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,147	363	2,334	1,576
Wichita D. B. Co.	15
Dunn-Ostertag	75	56
Fred W. Dold	150	438
Sundowner Pkg. Co.	18	112
Excel Pkg. Co.	260
Others	2,283	492	286
Total	3,948	363	3,432	1,862

Not including 38 cattle and 810 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,071	89	2,302	3,711
Swift & Company	1,472	202	2,284	1,446
Cudahy Pkg. Co.	890	85	2,046	1,403
Others	1,252	198	1,245	2,921
Total	4,685	574	7,877	9,481

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,690	3,517	24,733	8,582
Cudahy Pkg. Co.	990	2,845	2,737
Riffin & Son	895	80
Swift & Company	5,315	5,879	38,564	15,207
Others	6,183	745
Total	17,363	13,011	63,297	26,526

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingman & Co.	2,224	839	35,264	3,887
Armour and Company	558	120	3,973
Hilgemeyer Bros.	8	800
Stumpf Bros.	146
Stark & Wetzel	233	20	675
Wabnitz and Deters	73	46	317	48
Maass Hartman	44	19
Shippers	3,040	2,082	26,761	9,284
Others	1,484	290	392	536
Total	7,664	3,366	68,328	13,755

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	13	389
E. Kahn's Sons Co.	541	276	9,015	1,583
Lohrey Packing Co.	2	298
H. H. Meyer Pkg. Co.	13	5,137
J. Schlachter	153	157	50
J. & F. Schroth P. Co.	14
J. F. Stegner Co.	353	211	30
Shippers	493	3,060
Others	1,825	774	910	212
Total	3,395	1,431	21,350	2,264

Not including 1,144 cattle, 2,504 hogs and 207 sheep bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,334	1,617	2,103	3,247
Swift & Company	2,497	1,869	1,862	3,041
Blue Bonnett Pkg. Co.	255	54	281	4
City Pkg. Co.	226	739
Rosenthal Pkg. Co.	38	8	69	2
Total	5,350	3,548	5,054	6,294

RECAPITULATION†

	Week ended Nov. 29	Prev. week	Cor. week, 1940
Chicago	45,968	31,480	45,846
Kansas City	16,381	12,280	15,750
Omaha	16,381	19,620	19,450
East St. Louis	17,651	12,542	17,023
St. Joseph	8,520	5,587	6,286
Sioux City	9,417	13,061	9,974
Oklahoma City	4,096	4,961	3,661
Wichita	3,948	5,116	3,351
Denver	4,685	4,190	3,779
St. Paul	17,363	12,763	17,344
Milwaukee	4,246	3,083
Indianapolis	7,664	4,798	7,064
Cincinnati	3,395	2,277	3,525
Ft. Worth	5,350	6,445	5,698
Total	169,977	137,003	156,761

HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	80,372	51,247	106,192
Kansas City	12,439	10,686	16,359
Omaha	20,707	25,696	46,928
East St. Louis	57,884	42,751	80,276
St. Joseph	17,495	15,601	31,064
Sioux City	20,609	24,723	37,924
Oklahoma City	5,199	7,211	12,041
Wichita	3,432	4,313	4,615
Denver	7,877	7,895	10,429
St. Paul	63,297	42,637	81,573
Milwaukee	11,654	8,347
Indianapolis	68,328	44,589	81,559
Cincinnati	21,350	21,445	27,285
Ft. Worth	5,054	5,064	9,027
Total	395,697	312,424	545,772

SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	27,736	17,202	33,532
Kansas City	13,262	10,633	17,576
Omaha	12,582	11,306	17,873
East St. Louis	14,003	8,444	11,006
St. Joseph	11,980	13,324	13,516
Sioux City	11,856	15,834	13,242
Oklahoma City	2,293	1,916	906
Wichita	1,862	1,849	1,864
Denver	9,451	4,671	10,771
St. Paul	23,526	21,990	24,143
Milwaukee	2,027	1,179
Indianapolis	13,755	5,976	15,796
Cincinnati	1,431	1,065	2,365
Ft. Worth	6,294	5,263	6,559
Total	155,038	120,872	168,929

*Cattle and calves. †Not including direct.

ST. LOUIS HOGS IN NOVEMBER

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for November, 1941, with comparisons, reported by H. L. Sparks & Co., were:

	Nov., 1941	Nov., 1940
Total receipts	244,570	330,211
Average weight, lbs.	229	226
Top prices:		
Highest	\$ 10.65	\$ 6.40
Lowest	10.10	8.07
Average cost	10.15	8.07

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 24	17,021	1,136	31,367	9,021
Tues., Nov. 25	14,910	1,621	39,061	10,680
Wed., Nov. 26	11,777	1,199	19,265	11,470
Thurs., Nov. 27	5,608	933	14,103	11,309
Fri., Nov. 28	1,875	694	8,086	5,465
Sat., Nov. 29	500	500	5,500	5,300
Total this week	51,725	6,088	117,371	51,145
Prev. week	30,695	4,788	98,362	31,352
Year ago	50,983	7,333	162,350	41,704
Two years ago	44,166	6,084	128,836	55,943

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 24	3,982	29	2,097	1,088
Tues., Nov. 25	2,469	190	1,158	225
Wed., Nov. 26	3,851	36	768	1,944
Thurs., Nov. 27	1,664	83	1,428	541
Fri., Nov. 28	500	2,000	1,000
Sat., Nov. 29	100	100	100
Total this week	12,566	318	7,551	4,648
Previous week	11,618	699	5,224	5,367
Year ago	14,044	677	5,287	4,674
Two years ago	13,227	818	9,620	11,108

*Including 1,136 cattle, 777 calves, 35,423 hogs and 21,930 sheep direct to packers.

†All receipts include direct.

†NOVEMBER AND YEAR RECEIPTS

	November	Year
Cattle	178,554	170,

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended November 29, 1941:

CATTLE

	Week ended Nov. 29	Prev. week	Cor. week 1940
Chicago ¹	30,164	16,621	28,280
Kansas City.....	18,824	14,250	15,731
Omaha ²	16,668	17,151	17,978
East St. Louis.....	11,793	8,560	12,122
St. Joseph.....	7,940	5,581	6,400
Sioux City.....	7,424	9,420	8,235
Wichita ³	4,349	5,516	3,878
Philadelphia.....	1,800	2,031	1,643
Indianapolis.....	2,385	2,040	1,834
New York & Jersey City.....	10,718	9,056	8,868
Oklahoma City ⁴	5,906	6,718	4,910
Cincinnati.....	4,108	2,055	4,330
Denver.....	4,953	4,129	3,433
St. Paul.....	17,125	12,453	13,550
Milwaukee.....	8,885	2,902
Total.....	148,037	118,583	131,293

*Cattle and calves. †Not including directs.

HOGS

	Week ended Nov. 29	Prev. week	Cor. week 1940
Chicago.....	139,241	112,239	178,964
Kansas City.....	43,168	40,297	77,642
Omaha.....	45,169	52,454	85,046
East St. Louis ¹	92,825	72,605	113,741
St. Joseph.....	20,372	29,596	45,336
Sioux City.....	36,685	36,621	55,814
Wichita.....	4,242	5,494	5,907
Philadelphia.....	14,838	16,533	2,430
Indianapolis.....	30,076	28,594	31,488
New York & Jersey City.....	49,913	48,945	58,950
Oklahoma City.....	6,213	10,587	12,041
Cincinnati.....	18,749	14,313	23,887
Denver.....	8,308	7,248	11,003
St. Paul.....	63,297	42,637	81,573
Milwaukee.....	11,641	8,326
Total.....	584,737	512,099	779,123

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

	Week ended Nov. 29	Prev. week	Cor. week 1940
Chicago ¹	19,410	9,407	26,319
Kansas City.....	13,262	10,833	17,576
Omaha.....	14,695	13,594	20,364
East St. Louis.....	13,114	8,357	10,646
St. Joseph.....	11,930	13,824	13,516
Sioux City.....	12,532	17,341	14,741
Wichita.....	1,862	1,849	1,864
Philadelphia.....	2,443	3,641	10,615
Indianapolis.....	4,146	2,475	8,047
New York & Jersey City.....	60,533	54,296	54,450
Oklahoma City.....	2,293	1,916	806
Cincinnati.....	2,449	1,274	1,208
Denver.....	7,587	4,836	5,928
St. Paul.....	26,523	21,990	24,143
Milwaukee.....	1,498	1,172
Total.....	194,080	168,407	211,353

†Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Nov. 28:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Nov. 28.....	228,000	511,000	245,000
Previous week.....	204,000	452,000	206,000
1940.....	222,000	731,000	257,000
1939.....	192,000	508,000	233,000
1938.....	206,000	461,000	254,000
At 11 markets:			
Week ended Nov. 28.....	436,000
Previous week.....	382,000
1940.....	682,000
1939.....	437,000
1938.....	590,000
At 7 markets:			
Week ended Nov. 28.....	170,000	377,000	176,000
Previous week.....	137,000	327,000	145,000
1940.....	164,000	564,000	174,000
1939.....	138,000	370,000	161,000
1938.....	129,000	314,000	160,000

CASH FARM INCOME

Cash farm income from marketings of meat animals in October totaled \$384 million, or \$51 million above the total for September and \$103 million above October, 1940. For the first ten months of 1941, cash farm income from meat animals totaled \$2,647 million compared with \$1,958 million in 1940. For the first ten months of 1941, total cash farm income from marketings and government payments was \$9,186 million.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending November 29, 1941.....	11,005	1,877	2,689
Week previous.....	9,618	2,487	2,040
Same week year ago.....	8,907	2,006	2,176
COWS, carcass			
Week ending November 29, 1941.....	867	1,297	2,009
Week previous.....	595	1,359	2,116
Same week year ago.....	1,211	1,174	2,422
BULLS, carcass			
Week ending November 29, 1941.....	1,049	719	103
Week previous.....	301	829	105
Same week year ago.....	551	752	11
VEAL, carcass			
Week ending November 29, 1941.....	17,800	996	696
Week previous.....	13,771	1,354	421
Same week year ago.....	9,419	1,331	988
LAMB, carcass			
Week ending November 29, 1941.....	50,067	11,429	17,701
Week previous.....	39,210	15,071	13,514
Same week year ago.....	43,510	12,627	14,493
MUTTON, carcass			
Week ending November 29, 1941.....	2,068	108	935
Week previous.....	1,533	330	950
Same week year ago.....	1,383	594	893
PORK cuts, lbs.			
Week ending November 29, 1941.....	3,535,528	353,110	509,958
Week previous.....	2,872,991	386,174	332,269
Same week year ago.....	2,602,229	453,377	636,667
BEEF cuts, lbs.			
Week ending November 29, 1941.....	313,021
Week previous.....	329,043
Same week year ago.....	348,746

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending November 29, 1941.....	10,718	1,800	...
Week previous.....	9,056	2,031	...
Same week year ago.....	8,909	1,643	...
CALVES, head			
Week ending November 29, 1941.....	12,662	2,016	...
Week previous.....	11,777	2,814	...
Same week year ago.....	13,123	2,429	...
HOGS, head			
Week ending November 29, 1941.....	46,274	14,838	...
Week previous.....	42,718	16,833	...
Same week year ago.....	53,650	16,615	...
SHEEP, head			
Week ending November 29, 1941.....	60,533	2,443	...
Week previous.....	54,296	3,641	...
Same week year ago.....	54,450	2,430	...

Country dressed product at New York totaled 4,687 veal, 26 hogs and 71 lambs. Previous week 3,523 veal, 111 hogs and 85 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended November 28 was 193,894 head smaller than in 1940, totaling 907,810 head against 1,101,704. Some gain was shown in cattle slaughter, which totaled 163,210 head against 165,403 last year.

Number of animals processed in 27 centers for week ended November 28:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	10,448	12,826	49,913	60,510
Phila. & Balt... ²	3,661	975	26,929	1,493
Ohio-Indiana Group ³	9,110	3,559	66,100	10,325
Chicago ⁴	31,116	7,218	189,241	57,943
St. Louis Area ⁵	14,284	9,316	92,925	17,495
Kansas City.....	15,876	3,836	43,168	17,284
Southwest Group ⁶	19,116	8,185	44,259	25,477
Omaha.....	15,005	614	45,169	19,986
Sioux City.....	8,233	100	36,685	18,868
St. Paul-Wis. Group ⁷	25,800	32,277	167,077	33,752
Interior Iowa & So. Minn. ⁸	15,561	7,503	196,344	40,669
Total.....	163,210	86,460	907,810	303,682
Total prev. week.....	161,972	75,717	837,807	256,695
Total last year.....	165,403	78,887	1,101,704	277,345

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

CANADIAN LIVESTOCK PRICES

	STEERS	VEAL CALVES	HOG CARCASSES*	GOOD LAMBS
	Week ended Nov. 27	Last week	Same week 1940	
Toronto.....	\$ 9.50	\$ 9.25	\$ 8.75	\$11.85
Montreal.....	9.75	9.75	8.25	11.50
Winnipeg.....	9.25	9.25	8.00	11.25
Calgary.....	8.60	8.60	7.25	10.50
Edmonton.....	8.50	8.50	7.00	10.45
Prince Albert.....	8.00	7.75	6.50	10.35
Moose Jaw.....	7.75	7.65	6.75	10.35
Saskatoon.....	9.00	8.25	8.50	10.35
Regina.....	8.50	7.25	8.50	10.35
Vancouver.....	8.75	8.75	7.75	10.35
Toronto.....	\$13.50	\$13.50	\$11.50	\$11.85
Montreal.....	13.50	13.50	11.25	11.50
Winnipeg.....	12.00	11.50	9.50	10.50
Calgary.....	8.50	8.50	7.00	10.45
Edmonton.....	10.00	10.00	8.50	10.35
Prince Albert.....	9.00	9.00	7.00	10.35
Moose Jaw.....	9.50	9.50	8.00	10.35
Saskatoon.....	10.50	10.00	8.00	10.35
Regina.....	10.00	11.00	7.50	10.35
Vancouver.....	10.00	8.50	9.00	10.35
Toronto.....	\$14.85	\$14.85	\$10.85	\$11.85
Montreal.....	14.90	15.00	10.85	11.50
Winnipeg.....	13.75	13.75	10.45	10.50
Calgary.....	13.35	13.35	9.65	10.35
Edmonton.....	13.60	13.25	9.65	10.35
Prince Albert.....	13.40	13.40	9.75	10.35
Moose Jaw.....	13.40	13.40	9.75	10.35
Saskatoon.....	13.35	13.20	9.75	10.35
Regina.....	13.40	13.40	9.90	10.35
Vancouver.....	14.25	14.25	10.50	10.35

*Official Canadian hog grades are now on carcass basis, quotations from BI Grade, Grade A, \$1.00 premium.

	STEERS	VEAL CALVES	HOG CARCASSES*	GOOD LAMBS
	Week ended Nov. 27	Last week	Same week 1940	
Toronto.....	\$11.85	\$11.75	\$10.00	\$11.85
Montreal.....	11.50	11.50	9.75	11.50
Winnipeg.....	10.50	9.50	8.25	10.50
Calgary.....	9.00	9.00	8.75	10.35
Edmonton.....	9.25	9.00	8.10	10.35
Prince Albert.....	8.50	8.35	7.50	10.35
Moose Jaw.....	9.00	8.65	7.35	10.35
Saskatoon.....	8.50	8.50	7.50	10.35
Regina.....	8.50	8.50	7.50	10.35
Vancouver.....	11.25	11.25	10.00	10.35

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Position Wanted

Plant Superintendent

Years of practical plant operating experience all Departments. Beef killing, hog killing, hog cutting, sausage manufacturing, curing, smoked meats, tank house. Handle labor, costs. Excellent references. W-461, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PRACTICAL PACKING HOUSE MANAGER: Twenty years experience buying, selling, manufacturing. Desires connection as manager or assistant to owner of independent plant. Top references. W-482, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

NON-UNION Sausage maker and pork curing man expert on loaves, also acting foreman. W-483, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

A THOROUGHLY EXPERIENCED SAUSAGE FOREMAN, desires to make another connection. Twelve years last position. Able to take full charge. Full line, loaves specialties. References furnished. W-494, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Position as Plant or Sales Manager

Twenty years' experience packing house accounting, selling, processing of all kinds and plant management. Thoroughly capable, reliable. Have excellent record. Can furnish best of references. W-495, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

CASING FOREMAN DESIRES CHANGE. Twenty years experience with all natural casings. Expert on production quality and cost cutting. Capable of supervising the buying and selling. Will go anywhere. Exceptional references. What have you? W-497, THE NATIONAL PROVISIONER, 300 Madison, New York, N. Y.

Salesman—Sales Executive

Fifteen years' experience as assistant and branch manager for leading western packers. Unlimited supervisory experience in detailed specialty work on sausage, produce, refinery products. Excellent provision man. Consider any location. W-498, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGE FOREMAN, 10 years' experience, can make all kinds of sausage, meat loaves, meat curing, boiled and baked hams. Experienced in figuring sausage costs. Would like personal interview. Married, reliable, employed at present. W-501, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

WANTED: Assistant to General Manager in medium size packing plant. Must know livestock buying and beef sales. W-459, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Man to handle non-edible dry rendering plant. 4,000 lbs. capacity. Must have best of references. W-463, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMAN: Sausage seasoning. Several desirable territories available. Liberal commission basis. W-467, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

GROUND FLOOR OPENING for packer buyer. All kinds of butcher cattle, hogs and sheep. Daily livestock market, recently opened. ENID UNION STOCKYARDS CO., Enid, Okla.

EXPERIENCED WORKING FOREMAN OR SAUSAGE MAKER. New York state. Must have good background in loaf manufacture. Very modern progressive plant. All inquiries held strictly confidential. Also have opening for two good ham boners. W-491, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

MIDWEST PACKER DESIRES SOBER, industrious foreman for combination hog cutting and killing department. Must be familiar with all operations and cuts. Married man preferred. State age, family status, previous experience and references. W-496, THE NATIONAL PROVISIONER, Chicago, Ill.

WANTED: ASSISTANT PLANT SUPERINTENDENT, with knowledge of meat canning plant operations. Opportunity for advancement. Reply confidential. W-499, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: MAN WHO UNDERSTANDS preparing and canning luncheon meat. W-500, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Business Opportunities

The liquidating agents of The Crown Packing Company will offer for sale at Public Auction to the highest and best bidder, for cash, on December 16, 1941, at 11 A.M., at the office of The Crown Packing Company at 1003 East 4th Street, Grand Island, Nebraska, the entire plant, fixtures, machinery, equipment, stock, good will, and all belongings necessary for the operation of the business. This is a going business located in the heart of livestock producing territory with excellent local livestock markets as a source of supply. Plant is located in town of 19,000, which is a distributing point for a wide territory. 122,000 people live within 65 miles of this plant. Production is streamlined throughout. Plant has concrete floors, is well lighted and machinery is in excellent condition. Killing capacity 100 hogs and 40 cattle per day.

Further information will be furnished by either of the undersigned, Fred B. Winter or L. E. Ray, Liquidating Agents, Grand Island, Nebraska.

PACKING PLANT: prosperous Central California city. Capacity thirty head cattle, sixteen acres, corrals, buildings, water, paved road, railroad spur. \$60,000. W-476, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Imported Canned Meats

Aggressive agents and distributors wanted throughout U.S.A. Only experienced firms with good following and A-1 references need reply. W-492, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment for Sale

AVAILABLE: one rebuilt hog debairer, capacity 40 hogs per hour. Unit furnished with 10 h.p. motor. W-470, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

JUST SECURED: Inspect our shops, 335 Doremus Avenue, Newark, New Jersey: **ALLBRIGHT-WELL 38x48" DIRECT MOTOR DRIVEN LAID ROLL;** 10 **DOPP KETTLES,** with and without agitators, 50 gal. and up; 3 **MEAT MIXERS;** 4 **SILENT CUTTERS;** 3 **MEAT GRINDERS;** 3 **VERTICAL TAKE-AGE DRYERS;** 5 **ALUMINUM KETTLES,** HPM No. 60 28-ton **HYDRAULIC PRESS;** also our large stock crushers, pumps, filter presses, etc. Send us your inquiries.

WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT

Consolidated Products Company, Inc.
14-19 Park Row, New York City, New York

TWO SEVENTY-TWO INCH Ord dryers in good mechanical condition. Can be inspected in operation, available by January first. Hickman & Clark, P.O. Box 177, Fort Wayne, Ind.

Business Opportunities

FOR SALE: Meat Packing Plant and three retail outlets. All doing profitable business. Forty-four years record. Successful operation. Owner wishes to retire. W-466 THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: COMPLETE RENDERING PLANT. Give full information concerning equipment, facilities, type raw products handled, tonnage, etc. W-493, THE NATIONAL PROVISIONER, 300 Madison Avenue, New York, N. Y.



**WIPE
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Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

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Inquiries welcomed at all times

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**— AND —
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**The finest Polish-Style
Ham on the market to-
day by hundreds of sat-
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THE TOBIN PACKING CO., INC.

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Hams - Bacon
Dried Beef



HYGRADE'S
West Virginia Style
Cured Ham
Ready to Serve

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YOU BUY OR
SELL**

HYGRADE'S
Frankfurters in
Natural Casings

**Domestic and Foreign
Connections
Invited!**

HYGRADE'S
Beef - Veal
Lamb - Pork

HYGRADE FOOD PRODUCTS CORP.
30 Church Street, New York, N. Y.

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**Main Office and Packing Plant
Austin, Minnesota**

HUNTER PACKING COMPANY
East St. Louis, Illinois

**BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM**

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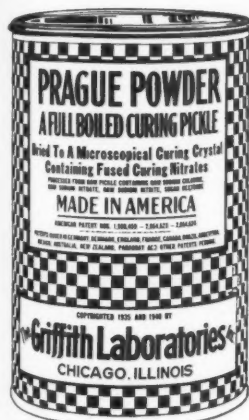
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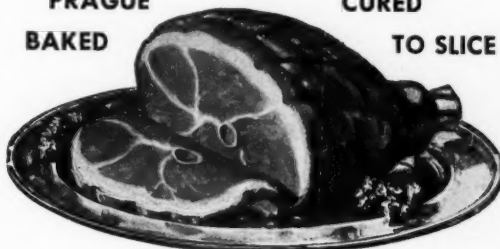
PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



This smoked ham has been processed and made tender by using the BIG BOY PUMP, with 45-lb. pressure in the arteries, with PRAGUE POWDER PICKLE being quickly absorbed through the capillaries, making this ham ready for the tenderizing heat in the smokehouse. We suggest, first, a drying period; second, a gradual heat over a period of time sufficient to bring the internal temperature up to 142°.

PRAGUE CURED
BAKED TO SLICE



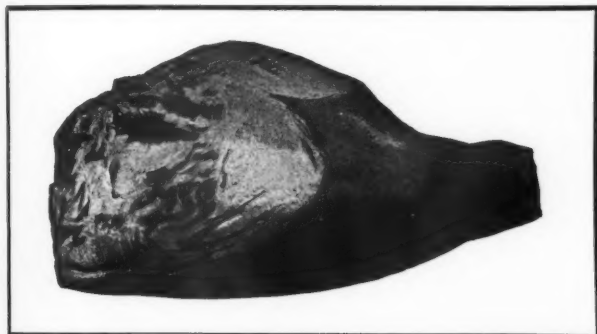
A Mild

"READY TO EAT HAM"

DO YOUR JOB RIGHT!

Our Big Boy Pump opens the vein system and the PRAGUE PICKLE flows freely, introducing a curing action that creates a ripening flavor. It gives a satisfying taste when served.

Prague Cured Hams have a Juicy Ham flavor. The army in camp or in the field must be fed a daily ration of smoked ham and a full 4 slices of sweet, juicy bacon.



WEIGH YOUR PICKLE

It takes brain, muscle and courage to fight life's battles. Our men need properly cured meats!

These cool Fall days will require heated foods to add zest to the evening meal. We suggest that baked ham, with the bone left in, might have a large sale if properly presented to the trade, with printed direc-

tions for heating in the household kitchen, ready to serve when the man of the house comes home and the hungry children are in from school.

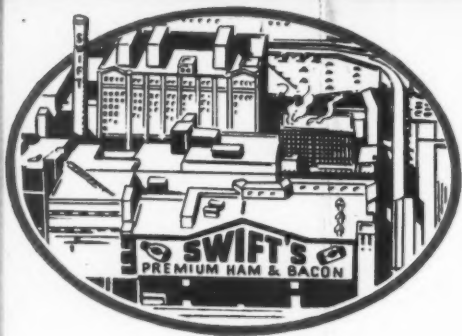
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**A RECORD OF DEPENDABILITY
THAT'S NEVER BEEN BROKEN!**



For years, regardless of conditions, we have supplied packers and other customers with a quality gelatin—Swift's Superclear. Because we maintain our own source of raw material, we have always been able to meet customers' gelatin requirements.

Naturally, the business of preparing and selling jellied meats depends entirely on needed supplies of high quality gelatin. Our records prove that we have never yet turned away a customer! Today, every possible step is being taken to insure our customers of a steady future supply. And Superclear Gelatin will continue to be the finest product of its kind—high in test and quality, unsurpassed for crystal clear, sparkling jellied meats.

SWIFT'S *Superclear* **GELATIN**
A SUPERIOR JELLIED MEAT GELATIN
SWIFT & COMPANY
Gelatin Division
Chicago, Ill.

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